



wine Sisterhood

Midnight Bloom Cabernet Sauvignon

2021 CALIFORNIA



Just as no flower in a garden stands alone, no woman's story is singular. With each glass, you're invited to connect with the garden of your own life, embracing the art of living fully, in all its colors.

TASTING NOTES:

Midnight Bloom is a rich and expressive Cabernet with deep California roots. Aromas of blackberry, black cherry, and violet rise from the glass, accented by hints of vanilla, mocha, and sweet tobacco. On the palate, bold dark fruit flavors unfold alongside notes of cocoa and baking spice, supported by firm tannins and a smooth, toasty oak finish. Lush and structured, this Cab is made to linger long after the last sip.

FOOD PAIRING:

Pairs perfectly with grilled steak, portobello burgers, or aged cheddar. A great match for hearty pastas and herb-roasted meats.

APPELLATION:

California

COMPOSITION:

91% Cabernet Sauvignon, 6% Petite Sirah, 3% Merlot

WINEMAKING:

Fermented in stainless steel and aged 10 months in a mix of French and American oak (25% new) to enhance depth, structure, and spice.

ALCOHOL:

14.5%

AWARDS:

GOLD - 2025 Beverage Testing Institute

SILVER - 2025 West Coast

Wine Competition





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Garden Breeze Sauvignon Blanc

2022 CALIFORNIA



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TASTING NOTES:

Wine Sisterhood's Garden Breeze Sauvignon Blanc 2022 is bright, aromatic, and effortlessly refreshing. Notes of Meyer lemon, white grapefruit, and green apple lead the way, lifted by hints of lime blossom and fresh-cut grass. A small addition of Chardonnay adds soft texture and a subtle pear note to round out the mouthfeel. Crisp acidity and a clean mineral finish make this an energizing, easy-drinking white for any season.

FOOD PAIRING:

Delicious with citrus-marinated seafood, goat cheese salads, or grilled asparagus. Also pairs well with herbed chicken or Thai takeout.

APPELLATION:

California

COMPOSITION:

90% Sauvignon Blanc, 10% Chardonnay

WINEMAKING:

Cold fermented in stainless steel to preserve aromatics and freshness. Chardonnay was blended in post-fermentation to add body and balance.

ALCOHOL:

12.5%

AWARDS:

SILVER - 2025 West Coast
Wine Competition

BRONZE - 2025 Beverage Testing Institute





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Golden Petal Moscato

2024 CALIFORNIA

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TASTING NOTES:

Golden Petal Moscato is a fragrant, fruit-forward expression of California sunshine. Bursting with aromas of peach, honeysuckle, and lychee, the nose is delicate and inviting. On the palate, it offers juicy layers of mandarin orange, apricot, and tropical melon, all balanced by a refreshing acidity and a soft, off-dry finish. A touch of Muscat Canelli enhances the floral notes and adds depth without overpowering the wine's bright charm.

FOOD PAIRING:

Serve chilled alongside spicy cuisine, fresh fruit, or creamy desserts. Ideal with Thai curry, crab cakes, or lemon cheesecake.

APPELLATION:

California

COMPOSITION:

87% Moscato, 8% Pinot Grigio, 5% Sauvignon Blanc

WINEMAKING:

Cold fermented in stainless steel to preserve natural sweetness and aromatics. Short aging on fine lees for enhanced mouthfeel and integration.

ALCOHOL:

12.0%

AWARDS:

GOLD - 2025 Beverage Testing Institute

SILVER - 2025 West Coast

Wine Competition

SILVER - 2025 Sommelier Challenge
International Wine Competition

