



# George Phillips Cellars Signature Reserve No. 1764 Sparkling Brut Rosé

— GZ COLLECTION —

## Wine Summary

For those who like fresh Rosé and bubbly sparklers, this wine combines the best of both worlds. From an award-winning California winery, this dry sparkling Rosé is more fruit-forward than its French counterparts. An aromatic floral bouquet leads to juicy raspberry and bright citrus notes on the palate, lifted with delicate effervescence. The finish is crisp, smooth, and refreshing.

## Wine Flavors

- Raspberry
- Citrus
- Flowers

## Pairing Suggestions

- Cheeses - Brie, Triple Crème, Camembert
- Protein - Chicken, Smoked Salmon, Raw Seafood
- Vegetables - Tomato, Bell Peppers, Zucchini
- Spices - Dill, Garlic, Curry

## Varietal

Rosé

## Meal Pairing Recommendations

- Citrus Chicken Salad
- Caprese Salad with Prosciutto
- Poached Eggs with Bacon

## Alcohol

11.5% by Volume

## Appellation

California





# 2019 Ishara Chardonnay

— GZ COLLECTION —

## Wine Summary

This dry, medium-bodied white wine is a gem coming out of sunny California. It captures the varietal's fruit-forward style, with crisp notes of ripe apple and citrus meeting floral overtones, hints of oak, and minerality on the palate. Exuding the perfect balance between fruitiness and oak-aged flavor, this Chardonnay is wonderfully easy-drinking with a smooth, refreshing finish.

## Wine Flavors

- Apple
- Citrus
- Flowers

## Pairing Suggestions

- Cheeses - Brie, Fontina, Goat Cheese
- Protein - Shellfish, Seafood, Chicken
- Vegetables - Sweet Potato, Corn, Green Peas
- Spices - Tarragon, Shallot, Sage

## Varietal

Chardonnay

## Meal Pairing Recommendations

- Pizza with Mushrooms and Caramelized Onions
- Pork Tenderloin with Apples
- Southern-Style Shrimp and Grits

## Alcohol

13.5% by Volume

## Appellation

California

## Recent Awards



**Silver Medal** 2020 Harvest Challenge Wine Competition  
2019 Ishara Chardonnay







# 2018 Wolfson Cellars Red Blend

— GZ COLLECTION —

## Wine Summary

Enjoy a smooth, easy-drinking pour with the flavorful characteristics of a classic California red. Complex, fruit-forward notes of blackberry and black cherry are complemented by hints of cedar and florals with a touch of sweetness. Aged in oak, this dry, medium to full-bodied blend has velvety tannins that won't overpower mild flavors and can stand up to heartier dishes.

## Wine Flavors

- Blackberry
- Black Cherry
- Cedar

## Pairing Suggestions

- Cheeses - Cheddar, Asiago, Smoked Gouda
- Protein - Beef, Venison, Lamb
- Vegetables - Tomato, Eggplant, Scallion
- Spices - Sage, Chipotle, Nutmeg

## Varietal

Red Blend

## Meal Pairing Recommendations

- Garlic Basil Chicken with Tomato Sauce
- Eggplant Parmesan
- Barbecue Ribs

## Alcohol

13.5% by Volume

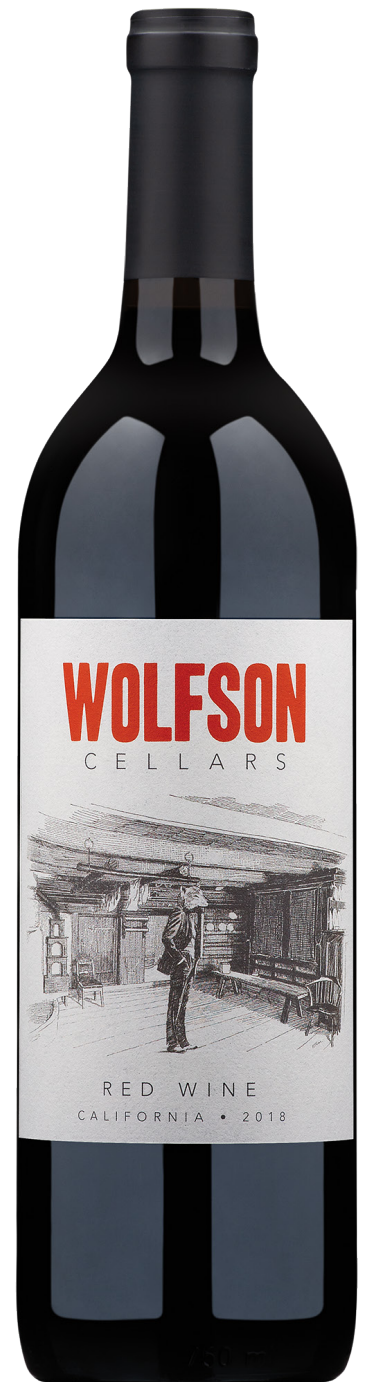
## Appellation

California

## Recent Awards



**Silver Medal** 2020 Critics Challenge International Wine Competition  
2018 Wolfson Cellars Red Blend





# 2018 Treehaven Lane Cabernet Sauvignon

— GZ COLLECTION —

## Wine Summary

This is a rich and full-bodied red with roots in California. It's a delicious example of a classic California Cab, offering robust fruit-forward flavor led by black fruit notes. There are layers of complexity on the palate, carrying into a smooth and savory finish. The wine's high tannins and concentrated flavor make it a wonderful pairing partner to many dishes, especially red meat.

## Wine Flavors

- Black Currant
- Black Cherry
- Cassis

## Pairing Suggestions

- Cheeses - Aged Cheddar, Gouda, Swiss
- Protein - Beef, Lamb, Blackened Salmon
- Vegetables - Mushrooms, Eggplant, Haricot Verts
- Spices - Rosemary, Oregano, Black Pepper

## Varietal

Cabernet Sauvignon

## Meal Pairing Recommendations

- Gilled Steak with Salsa Verde
- Mushroom Swiss Burgers with Sweet Potato Fries
- Stuffed Portabella Mushrooms

## Alcohol

13.5% by Volume

## Appellation

California

## Recent Awards



**Silver Medal** 2020 Harvest Challenge Wine Competition  
2018 Treehaven Lane Cabernet Sauvignon

