

# FETZER®

**TASTES GOOD. DOES GOOD.**

Fetzer stands for a good today and a better tomorrow.  
We inspire change one glass at a time by uniting business  
with purpose to do right by people and the planet.

2019

## CABERNET SAUVIGNON

### WINEMAKING NOTES

California's reigning king of red grapes takes center stage in our bold, flavorful Cabernet Sauvignon. Cooler temperatures lengthened the growing season throughout California in 2019, giving our Cabernet fruit more time to develop concentrated flavor. The wine was fermented at warm temperatures in stainless steel, with malolactic fermentation lending a soft richness in the glass. Aged with a mix of French and American oak, this wine delivers on the promise of a juicy, fruit-filled palate, balanced by the delicious warmth of toasted oak.

### TASTING NOTES

Our classic California Cabernet Sauvignon lives up to its lore with a deep ruby hue and layered aromas of dark berries and cassis, framed by enticing tones of violets, caramel, mocha and spice. Medium-firm tannins lend impressive structure and depth to this balanced wine. A bold pop of blackcurrant in the glass accentuates the wine's rich, dark fruit notes in the lead-up to a lingering finish that closes with notes of vanilla bean and toast.

*Margaret Leonardi*

**MARGARET LEONARDI** | Winemaker

**TOTAL ACIDITY:** 0.60 G/100mL

**PH:** 3.73

**RESIDUAL SUGAR:** 0.30 G/100mL

**ALCOHOL:** 13.5%

**APPELLATION:** CALIFORNIA





2021

# Diamond Collection Cabernet Sauvignon

A perfect pairing for food with balanced acidity and flavors of cranberry, currant, and vanilla.

Diamond Collection Cabernet Sauvignon's complexity is crafted by blending fruit from contrasting soil compositions and climates. The beauty of this wine is that it offers a great deal of dimension while still maintaining supple tannins for immediate drinkability.

## WINEMAKER NOTES

The 2021 vintage started off cold and dry. Initially inconsistent weather patterns created a lighter crop, but mild to warm weather later provided perfect conditions to develop concentration and flavor. Overall, a very nice harvest producing beautifully concentrated wines.



**100%**

Cabernet Sauvignon

TA

**.54g/100ml**

Alcohol

**14.5%**

pH

**3.71**

Barrel Regimen

Portions of the blend aged 12 months in a combination of French and American Oak

### Scents



Cherry



Cocoa



Mocha

### Flavors



Cranberry



Currants



Vanilla

# JOSH CELLARS

## 2021 Cabernet Sauvignon



### About

This Cabernet Sauvignon is the wine that started it all and set the exacting standards we hold ourselves to for all our varietals. Perfectly balanced and made to be shared, this California wine is round, juicy, and easily enjoyed.

### Awards



### Flavor Notes

Blackberry, toasted hazelnut, and cinnamon, complemented by hints of vanilla and toasted oak.

### Food Pairings

Pairs well with well-seasoned beef, pork, lamb, or your favorite chocolate desserts.

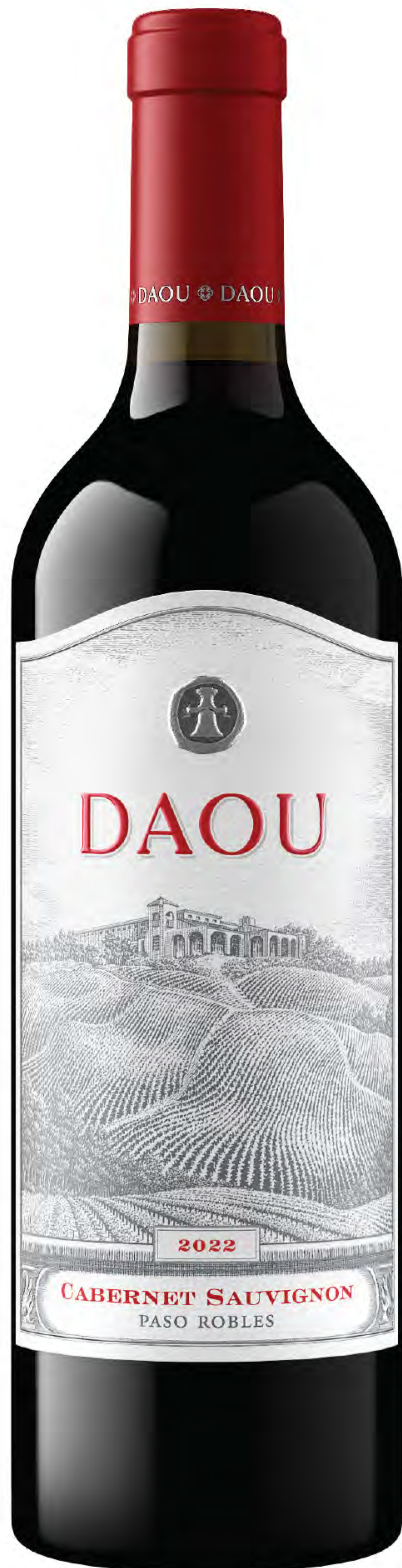
Josh Cellars was created in 2007 by vintner Joseph Carr as a tribute to his dad, Josh. The brand started with one varietal, Cabernet Sauvignon, and today features a diverse portfolio of well-balanced and delicious wines made to exacting standards. Sourced from across California's great winegrowing regions, every vintage represents a labor of love, a commitment to quality, and a very personal promise to make great wine, in honor of Josh.

"American Winery of the Year" – Wine Enthusiast, 2021

91 PTS  
EDITOR'S CHOICE  
WINE  
ENTHUSIAST

# DAOU

## CABERNET SAUVIGNON 2022



**THE WINE** | The 2022 DAOU Cabernet Sauvignon exemplifies Paso Robles. The nose is highly perfumed, showing aromas of black cherry, cassis, plum, desert sage, sandalwood and dusty minerality. Secondary aromas reveal notes of cigar box, leather, bay leaf and black olive. The palate is rich and weighty, offering generous flavors of black raspberry, spicy currant and blueberry compote with impressions of Bing cherry, boysenberry, fig and baking spices. Ripe, fine-grained tannins carry into a structured finish with lingering accents of cherry, espresso and vanilla.

**THE VINTAGE** | DAOU Collection wines represent our passion for approachable luxury. Winemaker Daniel Daou has cultivated deep connections with top Paso Robles growers for numerous vintages, allowing him to maintain absolute quality and consistency. The 2022 growing season was initially marked by winter drought conditions that were alleviated by rains in late March and April—a miracle happenstance that replenished the soils and set the pace for healthy vine canopies to come. A later-than-usual bud break was followed by normal spring and summer weather patterns through August. Finally, a September heat wave prompted an early harvest that put Daniel's ingenuity, artistry and experience to the test. In the end, 2022 was a winemaker's vintage, yielding elegantly flavorful and balanced wines that prove the importance of mastering grape growing and winemaking.

**DAOU FAMILY ESTATES** | Family owned and operated, DAOU Family Estates is committed to producing collectible, world-class wines to rival the most respected appellations in the world. Situated on a 212-acre hilltop estate in the Adelaida District of Paso Robles, our remarkable geology, favorable microclimate, and high elevation were once described by renowned California winemaker André Tchelistcheff as “a jewel of ecological elements.” As stewards of this beautiful terroir, DAOU's goal is to make unique fine wines that honestly and accurately reflect the potential of the Estate and to craft Bordeaux style wines that combine Old World tradition with New World techniques.

**VARIETALS** | 77.5% Cabernet Sauvignon, 15.6% Petit Verdot, 6.5% Merlot, 0.4% Cabernet Franc

**BARREL AGING** | 8 months in 50% new French oak

**ALCOHOL** | 14.5%





# GREAT OREGON WINE, MINUS ALL THE FUSS.



## 2021 UNDERWOOD PINOT NOIR

### TASTING NOTES

Raspberry, Cocoa Nib, Vanilla Bean

### VINEYARD SOURCES

51% Oregon, 41% Rogue Valley, 8% Willamette Valley

### CELLAR TREATMENT

15% New French Oak

### ALCOHOL CONTENT

13% by Volume

### RESIDUAL SUGAR

Dry

### SIZE

750 mL

### PH

3.63

### TA

6.7 g/L



“As far as Oregon wines are concerned, we're a bargain.”

**Ryan Harms**  
Founder

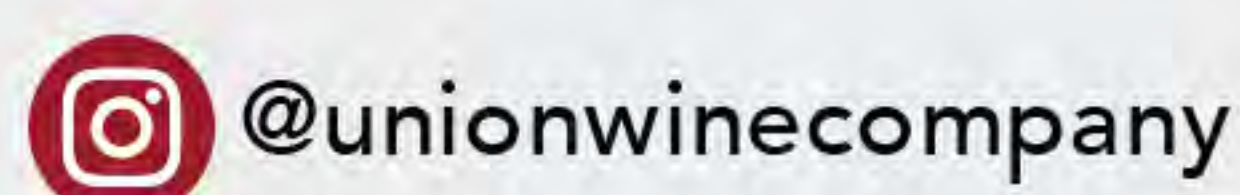
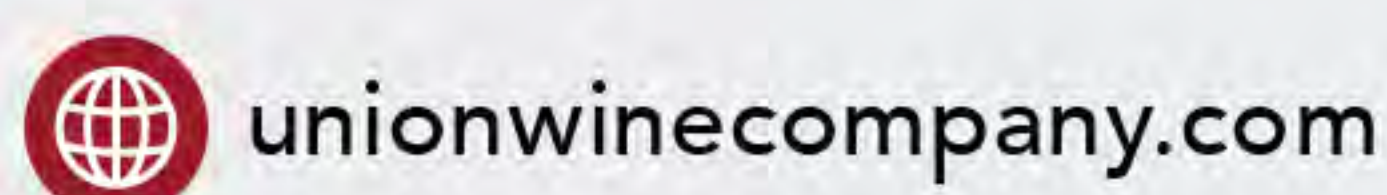


## OREGON IN A BOTTLE.

Oregon is a place where opposites shake hands. It is a place where community is built on individual strengths. It is a place where wild, open spaces meet industrial cities and farmlands are full of inspiring artists passionate about their craft. We invest in the kind of attention to detail that cares more about what goes into the glass than what type of glass it's in. We named our company Union to honor these diversities and bring together the spirit and character of Oregon in a way that you can put on your table every day.

Although weather conditions in 2021 yielded slightly below average yields (but a significant increase over

2020), Union Wine Company winemakers celebrated a return to good quantities of high-quality fruit that is the hallmark of Oregon wine. For much of the growing season temperatures were above average, with the distinct and ideal turn of temperatures cooling off during the harvest season of August-October, allowing the moderate crop to comfortably achieve complex fresh fruit that is restrained and focused by retained acidity, providing perfect typicity for Oregon Pinot Noir.



# BREAD & BUTTER

merlot

**RICH. SOFT. DECADENT.**

## TASTE & STYLE

A beautifully balanced and approachable Merlot with expressive notes of rich plum, dark cherry and sweet baking spice. Soft and easy drinking, chocolate and sweet vanilla notes delight on the finish.

## GOES WELL WITH...

Juicy meats, velvety cheeses, berry sauces.

## GOES ESPECIALLY WELL WITH...

Roasted and cured meats, flavorful cheeses, hearty vegetables, and the satisfying first sip by the fireplace (real or virtual).

**VINTAGE** 2020

**APPELLATION** California

**VARIETAL** Merlot

**OAK TREATMENT** American and French oak

**ALCOHOL** 13.5%



4x Hot Impact Brand Award Winner (2018-2021)

## BREAD & BUTTER

DON'T OVERTHINK IT.

At Bread & Butter, we believe good things shouldn't be complicated. Good things should just be Good. Honest. Simple. And the same goes for our wine.

We make **good, honest, delicious** wines meant to be **simply enjoyed**. We know that a good bottle of wine is an easy, thoughtful thing in a world that's usually neither. So, if life doesn't suddenly get easier (and it won't), we are here to help you. All you need to do is pour a glass, sit down, and don't overthink it.

As our Award-Winning Veteran Winemaker Linda Trotta says, "**A good wine is a wine you like.**" It's time to leave the complexity to us and cheers with our classically-styled wines.

BREADANDBUTTERWINES.COM  





PACIFIC RIM



*Inky dark in color and bursting with juicy flavors of fresh, dark berries. You're in for a treat.*

## PACIFIC RIM WICKED GOOD RED SEMI-SWEET BLEND

Well made wines with an unparalleled quality/value ratio, and a remarkable balance of sweetness and fresh acidity – everything you expect from Pacific Rim.

### SOIL

Shano Silt Loam.

### PRODUCTION TECHNIQUE

Saignee was pulled after 3 days of fermentation and then fermented at cooler temperatures to preserve aromatics. Fermentation was stopped mid-way through.

### BOUQUET

Fresh dark berries.

### TASTE

Flavors of berry pie with a touch of spice and orange zest.

### FOOD PAIRING

Ideal with BBQ and all things take-out.

### ORIGIN

Columbia Valley,  
Washington

### VARIETIES

A Cabernet, Malbec and Merlot blend, with a small amount of Muscat.

### ANALYSIS

Alcohol	9.1%
Total Acidity	6.2 g/l
Residual Sugar	77 g/l

### SIZE(S)

750ml 8-99552-00127-2

### PACK(S)

750ml 12pk

2020

## OLD VINES, ZINFANDEL

SONOMA COUNTY



92 Pts | North Coast Wine Challenge | April 2023

Gold | North Coast Wine Challenge | April 2023

91 Pts | Wine Enthusiast | February 2023

### TASTING NOTES

A classic old-vine Zinfandel with abundant aromas of fresh picked berries, strawberry preserves and warm toasty spices. The flavors are layered with notes of raspberry preserves, pomegranate, dried cranberry and a hint of licorice. The finish is long, smooth and deep with a touch of acidity for balance.

### VINTAGE NOTES

The 2020 growing season enjoyed near-perfect growing conditions. With minimal rain this winter, the vines were awakened with ideal, moderate spring-time temperatures and no frost threat to the developing buds. Veraison occurred 7-10 days earlier than previous years due to the temperate weather. Even daytime temperatures and cool nights throughout the summer months with a few short-lived heat spikes allowed for excellent flavor development.

### VINEYARD NOTES

The grapes in our Sonoma County "Old Vines" Zinfandel come from vineyards in Sonoma Valley, Russian River Valley, Dry Creek Valley and Alexander Valley. Planted 50 to more than 100 years ago, many of these historic vines are planted on St. George rootstock and are head-pruned and dry-farmed, producing low yields of fruit with highly concentrated, intense flavors and aromas.



#### WINEMAKER

Katie Madigan

#### COLLECTION

Classic Collection

#### GRAPE VARIETIES

80% ZINFANDEL, 20%

PETITE SIRAH

#### ALCOHOL

15.0 %

#### CASES PRODUCED

20250

#### AGING

18 Months

#### BOTTLING DATE

May 2020

#### BARREL

100% FRENCH OAK,

20% NEW

### WINEMAKER NOTES

The grapes are gently de-stemmed and crushed before cold-soaking for three days to extract optimal color and flavor. The fruit is then inoculated with many different yeast strains to build complexity, then fermented in separate lots using a combination of pump overs and delestage to soften tannins. Secondary malolactic fermentation occurs in French oak barrels. The wine ages in barrel for sixteen months before final blending and bottling.



# BREAD & BUTTER

chardonnay

**LUSH. BALANCED. CREAMY.**

## TASTE & STYLE

A rich and memorable Chardonnay with creamy notes of vanilla bean, almond and a touch of tropical fruit. Balanced acidity and savory oak lead to a long, smooth finish.

## GOES WELL WITH...

Winter vegetables, roasted meats/seafood, rich sauces.

## GOES ESPECIALLY WELL WITH...

Creamy pastas, winter vegetables and shamelessly binge watching your favorite TV show.

**VINTAGE** 2021

**APPELLATION** California

**VARIETAL** Chardonnay

**OAK TREATMENT** American and French oak

**FERMENTATION** Partial Malolactic Fermentation

**ALCOHOL** 13.5%



5x Hot Impact Brand Award Winner (2018-2022)

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# HESS SELECT



## CHARDONNAY

MONTEREY COUNTY  
2022



SUSTAINABLY  
PRODUCED

### HESS SELECT WINES

Crafted by our winemakers best known for their artistry with mountain vineyards in Napa Valley, Hess Select wines are sourced from grower families throughout California who share the guiding principle that our founder Donald Hess instilled in our family business “nurture the land and return what you take.” We strive to make the very best wines that elevate the everyday and honor our family legacy.

### MONTEREY CHARDONNAY

Monterey’s cooling fog and Pacific coastal breezes, drawn across the Gabilan Mountains into the Salinas Valley, create an ideal climate for growing Chardonnay, yielding wines with tantalizing tropical notes and crisp acidity. Moderate temperatures lengthen the growing season, allowing fruit to evolve with layers of distinct Central Coast flavors.

### TASTE WITH THE WINEMAKER

“Monterey’s combination of moderate climate and marine influences from the Pacific Ocean keep the grapes balanced and able to develop fully ripe flavors. A classic Central Coast Chardonnay, this wine offers tropical aromas of grilled pineapple, a hint of lemon zest, and subtle balanced oak. Hess Select Chardonnay is medium-bodied with layers of sliced peaches and golden delicious apples, finishing crisp and clean with well-balanced acid. One of the things I enjoy most when I’m visiting with wine drinkers at festivals all around the country is the obvious pleasure people have when they tell me ‘I really love the Hess green label Chardonnay, it’s our house white.’ That means my mission is clear: don’t screw up a good thing. Gladly, this wine makes keeping people happy very easy.”

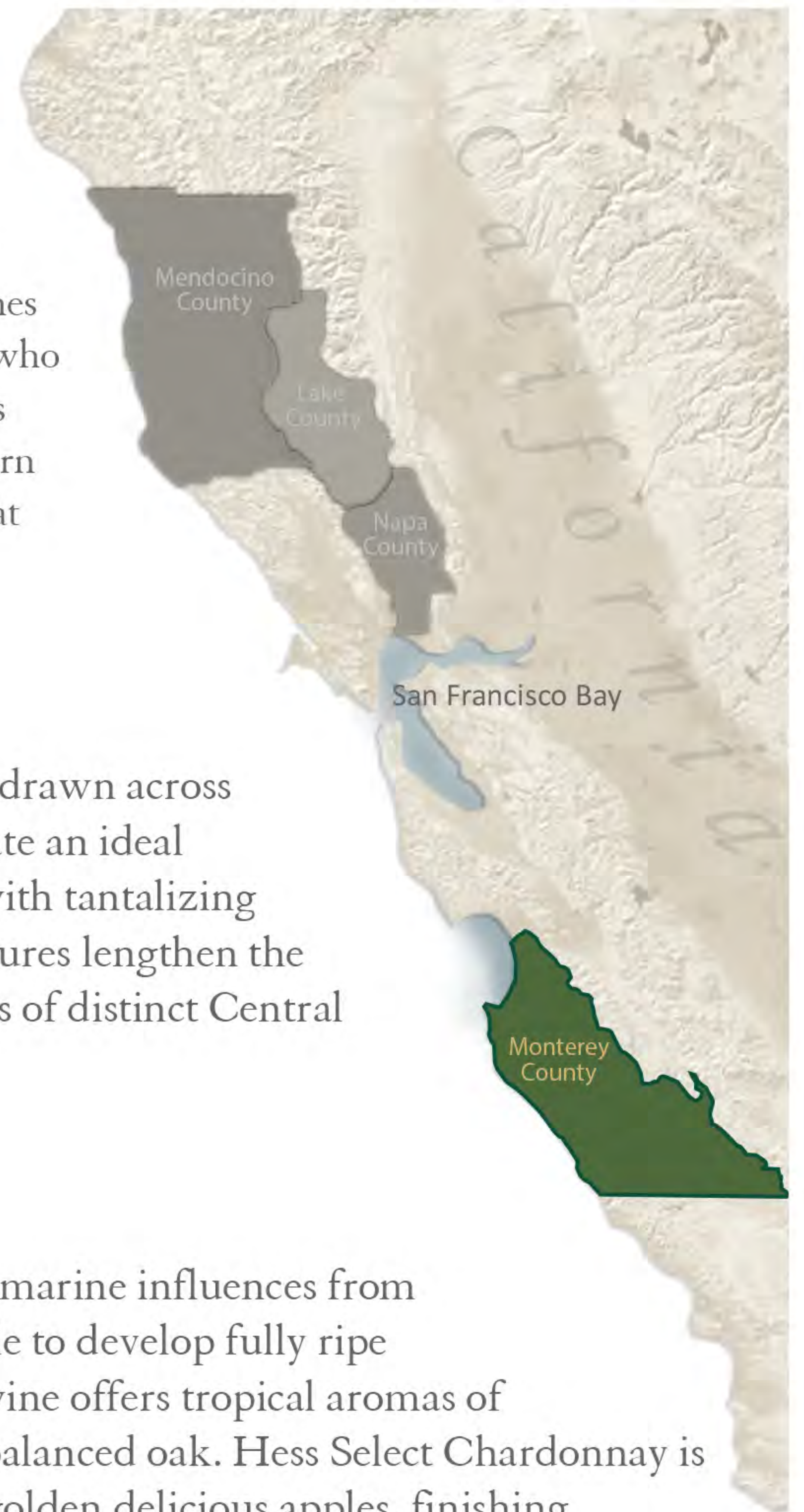
Dave Guffy, Chief Winemaker

### 2022 VINTAGE

Vintage 2022 began with a warm spring and little rain. By the time fall was kicking off a heat wave came, through around Labor Day weekend, then shifted back to temperate conditions. This resulted in lower yields with small berries that were packed with intensely lush flavor. Early ripening, sunny summer heat, and a lack of water were balanced out by a very welcomed cool ending to the fall season. The extreme fall weather created interesting conditions for our fruit to steady and allowed us to harvest at the optimal moment to make a beautifully balanced wine. Vintage 2022 will continue to be celebrated for its dense fruit, bold structure, and unforgettable complexity.

APPELLATION: Monterey County

ALCOHOL: 13.5%



# 2022 Marlborough Sauvignon Blanc

Crisp and refreshing, expect vibrant tropical and citrus flavours and freshly cut herbs from this generous Marlborough Sauvignon Blanc.

## Where I'm From

Wairau and Awatere Valleys, Marlborough New Zealand

## How I'm Grown

Our Marlborough vineyards saw a smooth start to the 2021/22 growing season. Winter and spring both exceeded the long-term rainfall average, while settled weather throughout the all-important flowering period aided fruit set. Summer temperatures were ahead of the long-term average, with cooler February and March temperatures supporting a long slow ripening period - perfect for early flavour development and retaining acid levels. Cool temperatures allowed the team to pick fruit ahead of the usual vintage timeline.

## How I'm Made

During the winemaking process, it is our aim to emphasise the vineyards and amplify the varietally expressive fruit. Following gentle extraction, we start with adding carefully selected yeasts to the juice to start fermentation. These yeasts were chosen to help build texture, weight and aromatics. Parcels of fruit were batch fermented, and then blended to create a wine that has wonderful fruit expression, and a great balance between subtle natural sweetness and classic Marlborough acidity.

## The Techy Stuff

Alc/Vol 12% • pH 3.54 • TA 7.5 g/l • Residual Sugar 2.9 g/l

## Match Me With...

A Thai Green Chicken Curry with fresh coriander.



Share in four decades of passion and craft. Whatever your occasion, there's a great Giesen wine to match.



Vegan Friendly





Craggy Range

# Sauvignon Blanc

TE MUNA, MARTINBOROUGH 2023



## HARVEST DATA

### VINTAGE DETAIL

La Nina influenced. Began warm and early with only one substantial frost. Above average rainfall post-Christmas, the season cooled to match the long-term norm.

BRIX

21.2 average

PRODUCTION LEVEL

85 hl/ha average

HAND HARVESTED

8%

## WINEMAKING

WHOLE BUNCH

8%

DESTEMMED

92%

FERMENTATION VESSEL

Stainless steel tanks and French oak barriques

FERMENTATION

Inoculated and indigenous

BARREL TYPE

French oak barriques

NEW BARREL %

3%

MATURATION

3 months

FINING

Yes

FILTRATION

Yes

BOTTLED

July - 23

## WINE ANALYSIS

ALCOHOL

12.5

RESIDUAL SUGAR

2.5 g/l

PH

3.23

ACIDITY

7.5 g/l

## TASTING NOTE:

Very pale straw. Precision and purity are hallmarks of the 2023 release. Fresh kaffir lime leaf and white floral aromatics. The palate shows an abundance of fruit intensity in tune with the textural elements and crystalline finish that this vineyard is loved for. Sophisticated and moreish.

# Pinot Grigio 2023

## BACKGROUND

Combine a half-century of winemaking expertise, the dramatic landscape and terroir of northern Italy, and a profound enjoyment of the good things in life. The result: the Cavit Collection, source of America's #1 Italian wine\*. The Cavit winery is based in Trentino, a picturesque landscape of mountains, lakes, apple orchards and medieval castles. Vineyards in this region enjoy the warming effects of the Ora del Garda, a dry, balmy breeze that sweeps across Lake Garda and protects the fruit from external moisture and disease. Contrastingly cool evenings promote rich, intense aromas and flavors in the grapes. Through the years, savvy wine lovers have come to depend on Cavit's stellar range of high-quality, approachable, and versatile wines as their favorite "go-to" source, perfect for any occasion.\*Nielsen xAOC + Liq 52 w/e 4/22/23

## WINEMAKING & AGING

The grapes are carefully selected and then vinified utilizing advanced technology. Cold fermentation in state-of-the-art, thermo-conditioned tanks preserves the natural fruit and freshness of the wine

## TASTING NOTES

Bright straw gold, delicate and pleasing, with floral and fruit scents. Dry, light and crisp.



**CAVIT**  
COLLECTION  
BETTER TOGETHER.™

## ORIGIN

Valdadige DOC, Trento, Italy

## GRAPE VARIETIES

100% Pinot Grigio

## SIZES

750ml, 375ml, 187ml, 1.5l

## TECHNICAL DETAILS

ABV: 12.5%, TA: 5.8, Ph: 3.4, Closure:  
Screw Cap

## WINEMAKER

Fabrizio Marinconz



1.5L



187ML



187ML



375ML



@palmbayinternational

PALMBAY.COM

# BREAD & BUTTER

rosé

**JUICY. BRIGHT. FRESH.**

## TASTE & STYLE

A refreshing Rosé with generous notes of fresh strawberry, melon and rose petals. Juicy red fruit flavors are complemented by bright acidity and a rich, lively finish.

## GOES WELL WITH...

Refreshing fruits, soft cheeses, sweet/herbed bread.

## GOES ESPECIALLY WELL WITH...

Prosciutto and brie grilled cheese, pasta salad and impromptu picnics in the park.

**VINTAGE** 2021

**APPELLATION** California

**VARIETAL** Barbera, Grenache and Muscat

**OAK TREATMENT** None

**ALCOHOL** 12.5%



**4x Hot Impact Brand Award Winner (2018-2021)**

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PACIFIC RIM



*Just the right amount of sweetness and complexity. Bright crispness, subtle sweetness and aromas of jasmine, pear and apricot.*

## PACIFIC RIM RIESLING

100% Columbia Valley, WA. Purest winemaking possible – sustainably produced, all native yeasts, no oak, no malolactic. A perfect exploration of sweetness – covering the classic residual sugar spectrum of Riesling.

### SOIL

Wind-blown loess on basalt bedrock.

### PRODUCTION TECHNIQUE

We pick our grapes relatively early (22-23 Brix). The Riesling juice is fermented at cold temperatures for 30 days and then aged in stainless steel tanks. We leave our dry wines sur lie post fermentation for five months and we stir the lees once or twice a week. All our Rieslings are fermented with native yeasts. We use no oak and no malolactic on this wine – it's as pure and unmanipulated as it gets.

### BOUQUET

Jasmine, pear and apple.

### TASTE

Apricot, jasmine with a balanced crispness and balanced sugar level.

### FOOD PAIRING

Pacific Rim Riesling is ideal with spicy Thai and Mexican cuisine, and even rich cuisine such as French and German.

### ORIGIN

Columbia Valley,  
Washington

### VARIETIES

100% Riesling

### ANALYSIS

Alcohol	11.5% Vol
Total Acidity	6.8 g/l
Residual Sugar	25.2 g/l

### SIZE(S)

750ml 8 99552 00103 6  
19.5L keg

### PACK(S)

750ml 12pk



PACIFIC RIM

*Refreshingly  
sweet with a lively  
mouthfeel. Fresh and  
fruity with flavors of  
pineapple and peach.*

## PACIFIC RIM SWEET RIESLING



100% Columbia Valley, WA. Purest winemaking possible – sustainably produced, all native yeasts, no oak, no malolactic. A perfect exploration of sweetness – covering the classic residual sugar spectrum of Riesling.

### SOIL

Wind-blown loess on basalt bedrock.

### PRODUCTION TECHNIQUE

We pick our Riesling grapes early (20-21 Brix). We use only native yeast and ferment at low temperatures in stainless steel tanks – there is no use of oak barrels or malolactic fermentation. We stop the fermentation at about 7% residual sugar, and we clean the wine rapidly to retain as much freshness and fruitiness as possible. We leave a fair amount of natural carbon dioxide in the wine to create a lively mouth feel.

### BOUQUET

Honey, pear and orange blossom.  
Wonderfully aromatic.

### TASTE

Sweet, bright acidity with pineapple and white peach.

### FOOD PAIRING

Ideal with fiery fare – especially Thai, Szechwan, Mexican, Middle Eastern and Caribbean cuisine.

### ORIGIN

Columbia Valley,  
Washington

### VARIETIES

100% Riesling

### ANALYSIS

Alcohol	8% Vol
Total Acidity	7.2 g/l
Residual Sugar	73.3 g/l

### SIZE(S)

750ml 8 99552 10227 6

### PACK(S)

750ml 12pk





Size: 750 ML / 1.5 L

TAKARA PLUM is a bold and complex plum wine, ideal for serving as an aperitif or a dessert wine. TAKARA PLUM is TAKARA'S OWN rendition of a traditional drink called "ume-shu," enjoyed by Japanese people through the centuries. With the intensity of ripened fruits and rich caramel notes, this tawny elixir perfectly blends California white wine and ume-based flavors of the renowned plum species cultivated in Japan.

Produced in Berkeley, CA  
 Type: *White wine with natural flavors*  
 Alcohol: 12%

# TAKARA PLUM

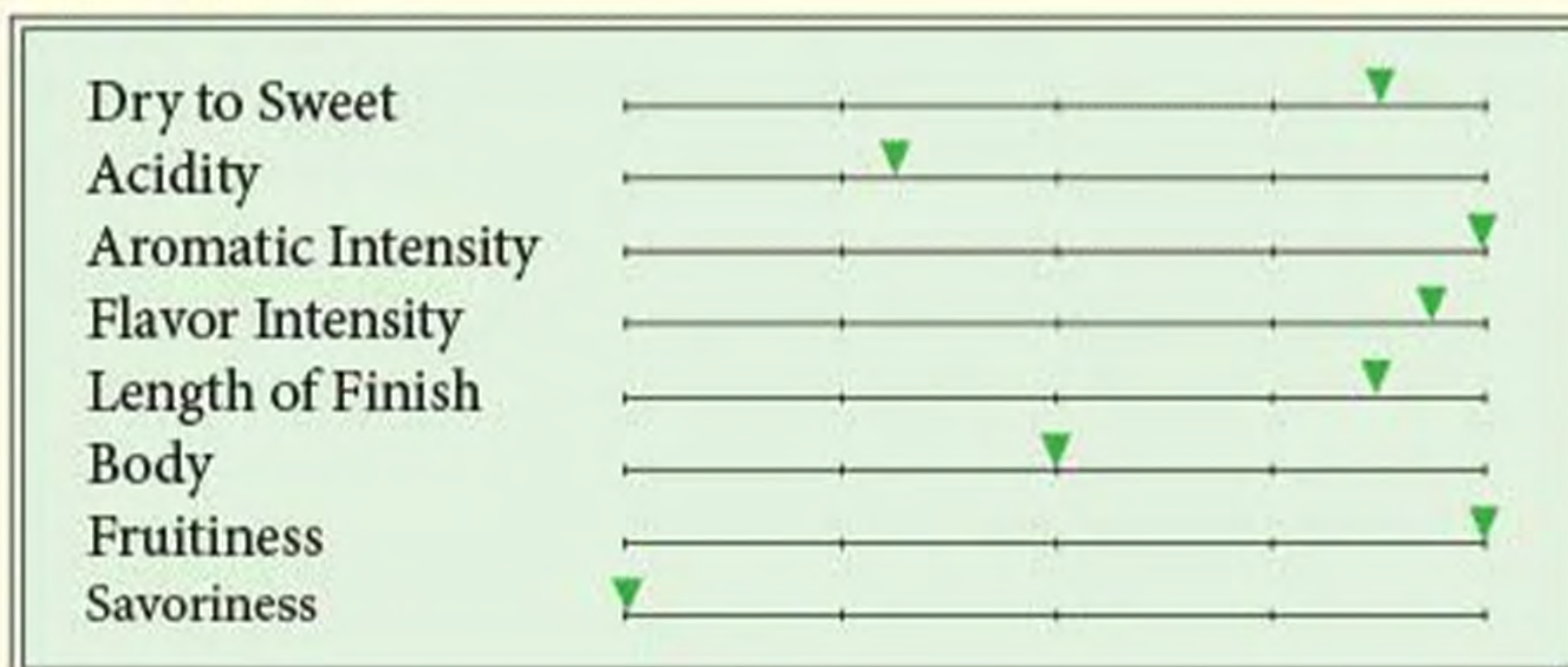
**Personality:** Refreshing with tangy fruit

**Description:** Lovely aromas of sweet, ripe plum and cherry blossoms, and a sorbet-like palate of plum and cherry sweet-tarts.

**Recommended Temperature & Serving:** Chilled or on the rocks. It will also be the perfect base for other cocktails of your choosing, including frozen cocktails. Try a simple and refreshing Takara Plum spritzer!

**Food Pairing Suggestions:** Enjoyable on its own as dessert, but will pair well with dessert breads and fruit-based desserts. This wine will also work nicely as a palate cleanser in between strongly flavored main courses.

## Taste Profile



Gluten Free

# Takara

[www.takarasake.com](http://www.takarasake.com)

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# Opera Prima Brut

The Charmat method



## TASTING NOTE

Bright pale golden color. Attractive aromas of pear and citrics. Delicate bubbles caress the palate offering a pleasant roundness with a crisp, refreshing finish.



## WINEMAKING

This sparkling wines are vinified using the Charmat method, which means the second fermentation happens in a large stainless steel tank rather than in individual bottles. It is then bottled under pressure in a continuous process.



## PAIRING

This Opera Prima Brut is very suitable to drink with snacks, salads, a wide variety of cheese and nuts. It is also perfect for cocktails.



## Le Grand Courtâge Brut Rosé

**Varietal:** Chardonnay, Ugni Blanc, Gamay

**Appellation:** France

**Sugar:** 12 gr/L

**Fermentation:** Steel Tank at 51° F

**pH:** 3.25

**Alcohol:** 11.50%



### TASTING NOTES

Chardonnay provides a depth and structure, while the Ugni Blanc offers natural acidity and freshness. The light-bodied Gamay provides vibrant fruit expressions and a smooth texture.

### FOOD PAIRING

This Brut Rosé complements a range of foods, from savory to sweet. Pair with spicy Asian dishes, risotto, BBQ, lamb, duck, chicken, prosciutto, pizza, soft cheese (like brie or goat), cheesecake, crème brûlée, strawberry shortcake or berry pie.

*A courtship of intricate flavors, red fruit aromas, and delicate bubbles.*



Size: 180 ML / 750 ML / 1.5 L / 18 L

True to its name, Sho Chiku Bai Classic Junmai Sake is created in the long-tradition of Junmai sake-making style, and is Takara's flagship sake. Junmai Classic is brewed in California with the exceptional local ingredients—Calrose rice and water from the Sierra Nevada Mountains' snow-melt. Sho Chiku Bai Classic Junmai Sake is the top selling sake in U.S.A. It has received many accolades and consistently won international and national awards..

Brewed in: Berkeley, CA  
 Type: Junmai  
 Rice: Calrose  
 Rice Polishing Ratio: 70%  
 SMV: +3  
 Alcohol: 15%

# Sho Chiku Bai Classic Junmai

**Personality:** Round with savory complexity

**Description:** Served chilled this Classic Junmai Sake offers a very fine texture with harmonious aromas and flavors of macadamia nuts, Chai spice (cardamom, nutmeg), vanilla, heavy cream and freshly sliced bread.

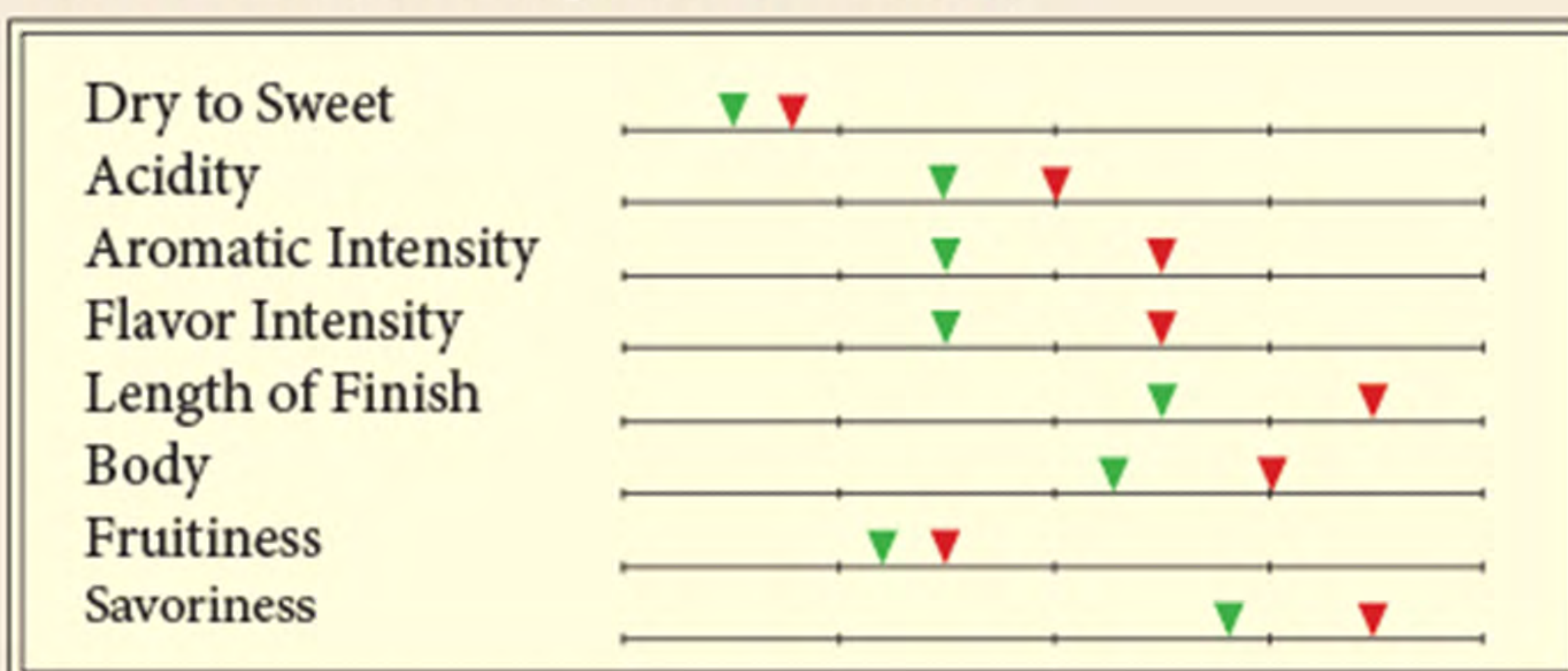
Served at room temperature, notes of mineral, creme fraiche, sourdough bread, custard, *umami* and apples emerge.

When warmed to around 100° F., the texture and flavor build, bringing out more intense *umami* while still retaining softness of texture. Savory elements of salted custard, cocoa nib, banana bread, toasted nuts and mineral are evident.

**Recommended Temperature:** Excellent warm (100°-105° F), at room temperature, or chilled to 50° F.

**Food Pairing Suggestions:** On its own, the nuanced aromas and flavors of Classic Junmai are easily discerned and enjoyed. It is well-suited to lightly seasoned foods, including egg dishes, noodles, rice, *sushi*, and shrimp *tempura*. It also complements moderately flavored firm white cheeses, such as gruyere, manchego and cheddar, and young, very creamy cheeses such as Brillat Savarin and Saint Andre.

**Taste Profile** (Room temperature ▼ — Warm ▼)



**Wine Comparisons:** Similar to dry, medium-bodied white wines with oak-aging, such as white Burgundy (Chardonnay). When warmed it's reminiscent of a Merlot with soft tannins and a soothing finish.

U Kosher Certified

No Sulfites

Gluten Free

松竹梅  
Sho Chiku Bai

www.takarasake.com

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Size: 375 ML / 750 ML / 1.5 L

*Nigori* is a traditional product, created in the way *sake* has been crafted for most of its 2,000-year history. *Nigori* is lightly-filtered, giving it a milky appearance and lightly-textured mouthfeel. Shake the bottle each time before pouring to ensure consistently full flavor and texture. Sho Chiku Bai Nigori Silky Mild is slightly sweeter and bolder, but has a cleaner and shorter finish than Nigori Crème de Sake, which has a longer finish with a honeydew melon note.

Brewed in: Berkeley, CA

Type: *Nigori*

Rice: Calrose

Rice Polishing Ratio: 70%

SMV: -20

Alcohol: 15%

# Sho Chiku Bai Nigori Silky Mild

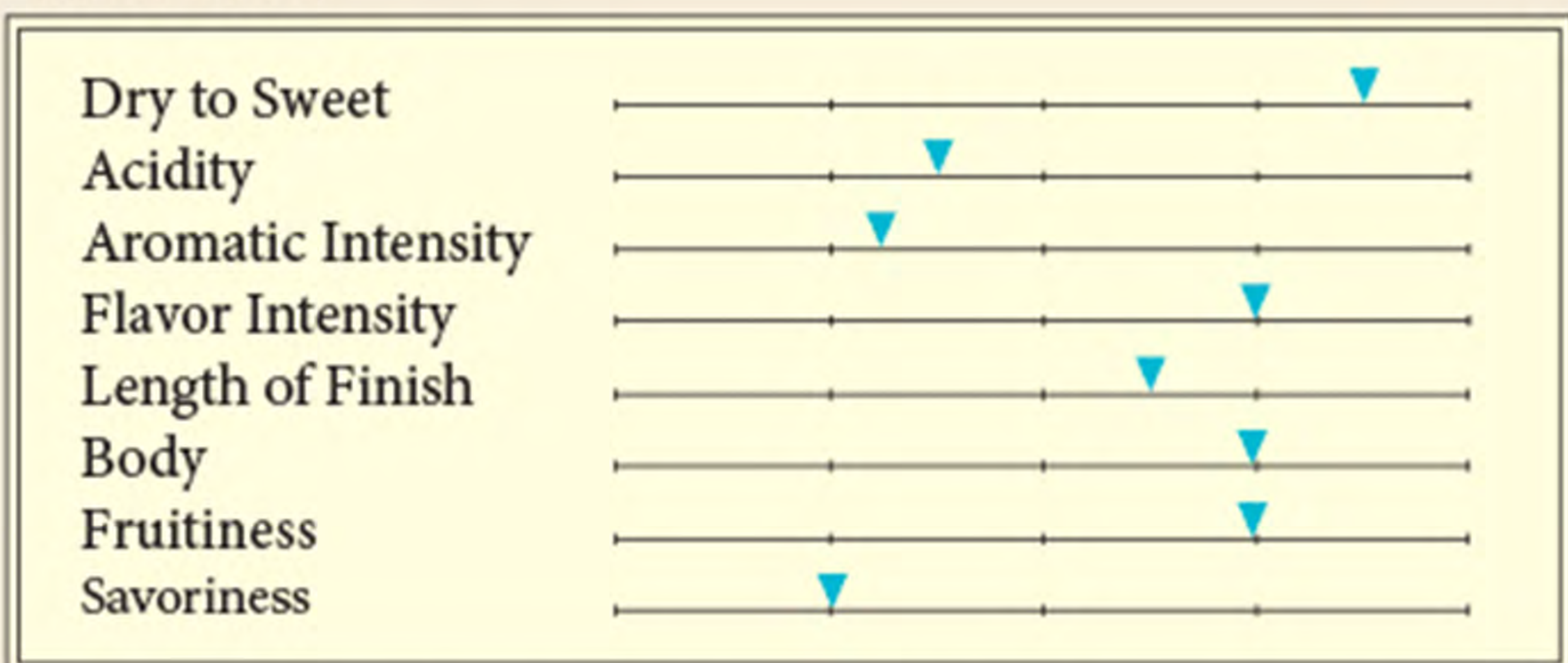
**Personality:** Bold and textured; sweet, fruity, creamy

**Description:** Nigori Silky Mild emits the fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard. Slightly sweeter than Sho Chiku Bai Nigori Crème de Sake, its milky-white appearance previews the characteristically full, smooth palate of the *nigori sake* type.

**Recommended Temperature:** Serve chilled, at around 50° F.

**Food Pairing Suggestions:** Nigori Silky Mild is great on its own or as a softly sweet after-dinner drink: Its bold, sweet, fruity flavors balance spicy and salty foods and can serve as a counterpoint to grilled cuisine. Good choices include *Unagi*, grilled chicken and pork (for example, sweet and tangy BBQ sauce), as well as hot Thai, Chinese, or Indian dishes. At breakfast it can also accompany unsweetened, savory waffles.

## Taste Profile



**Wine Comparisons:** Fruity, very light textured, medium to full-bodied red and white wines such as California Chardonnay, Pinot Grigio, Albarino or Pinot Noir.

U Kosher  
Certified

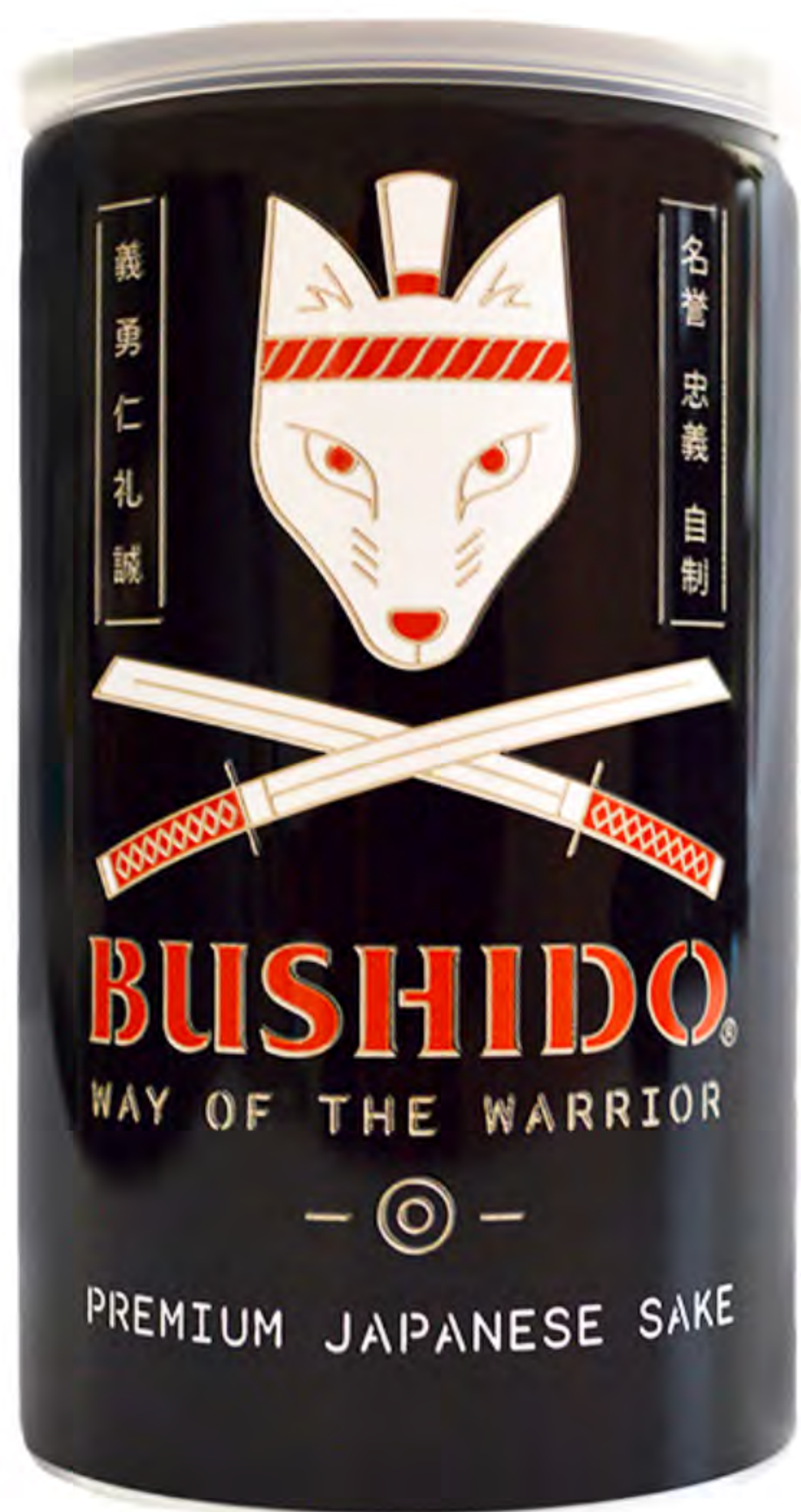
No  
Sulfites

Gluten  
Free

松竹梅  
Sho Chiku Bai

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**QUALITY GRADE** Ginjo Genshu

**SEIMAIBUAI** 60%

**RICE** Gohyakumangoku & Kyo  
No Kagayaki

**NIHONSHU-DO** +6.5

**ALCOHOL** 18%

**ACIDITY** 1.6

**SIZE** 180ml can  
5/180ml sleeve

**PRICE** \$6 / \$30

**UPC** 835603005868  
835603007145

# BUSHIDO

## WAY OF THE WARRIOR SAKE CAN

**ABOUT THE SAKE:** On-the-go, hassle free, premium Ginjo Genshu sake in a can.

Bushido is the ancient Japanese warrior code of moral values, loyalty, and honor until death. Usually unuttered and unwritten, the code allows the violent existence of the samurai to be tempered by wisdom and serenity.

**TASTING NOTES & FOOD PAIRING:** Tart raspberry, Asian pear, and watermelon rind with a hint of white flowers and a spicy finish.

Try with shrimp, BBQ, or by itself!

**KIZAKURA SHUZO:** Kizakura is located in Kyoto, the birthplace of sake. The brewery specializes in sake that is approachable for sake pros and novices alike, taking sake out of the “special occasion” category and making it an everyday drink.



**New York Mutual Trading, Inc.  
Japanese Sake Spec Sheet**

<b>Brewery:</b>	Kikusui Sake Co. LTD.
<b>Founded:</b>	1881
<b>Profile:</b>	With 130 years of history on their shoulders, the Kikusui Sake Company of Niigata prefecture built themselves up from the bottom. The name "Kikusui" is a reference to a Noh theatre play, wherein the dew (Sui) from the petals of chrysanthemums (Kiku) grant eternal life. In 2004 they established the Kikusui Sake Research Institute in an effort to both raise the bar on the quality of their offerings and wrestle with concepts such as enjoyment of sake, and sake culture. They are proud to produce "Funaguchi" - Japan's first commercially available Nama (unpasteurized) sake.

<b>Product Name:</b>	Kikusui Junmai Ginjo
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<b>Item Number</b>	5108
<b>Case Contents</b>	12 bottles
<b>Size</b>	300ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Gohyakumangoku
<b>Rice (kakemai)</b>	Table Rice
<b>Rice-Polishing Ratio</b>	55%
<b>Yeast</b>	No.1901/Karg 901
<b>Sake Meter Value</b>	+2
<b>Acidity</b>	1.4
<b>Amino Acids Level</b>	
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	
<b>Introduced in</b>	1986
<b>Brewery Location</b>	Niigata
<b>Factory Head</b>	Ito Jun



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
		○		

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
○	○		

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
	○		

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
○	○	○	

<b>Food Pairings</b>
Tempura and other Deep-Fried foods, Fruit Salad

<b>Tasting Notes</b>
The clear nectar contained in this gorgeous blue bottle will impress upon you a gentle, fruity aroma and a light dry finish. A charming aspect of Kikusui Junmai Ginjo is that that it draws out the inner flavors of accompanying dishes, however there is no single style of cuisine with which it absolutely must be paired. A fine choice for restaurants and beginners to sake.

# MURAI **M** FAMILY

## Noble Warrior

TOKUBETSU HONJOZO



### MURAI FAMILY | NOBEL WARRIOR

Murai Family Noble Warrior honors the wise samurai: fierce and loyal combatants highly trained in discipline, strategy, and tactics. Esteemed Brewmaster Yoshio Koizumi employs discipline, strategy, and tactics to produce this complex saké with layers of character and quality truly deserving of the “Tokubetsu” designation reserved only for the finest Honjozo.

### TASTING NOTES

Complex with aromatic notes of banana, nectarine, and dairy, and layered with melon, toffee, and light aniseed flavors. Enjoy the intensity of aroma and flavor.

### SUGGESTED PAIRINGS

Delicious with grilled meats and rich Italian and Mediterranean dishes.

### AWARDS

**92PTS, GOLD MEDAL**  
- London Saké Challenge '18

**CLASS CHAMPION, DOUBLE GOLD MEDAL**  
- HLSR Int'l Wine Competition '18

### BREWERY

Murai Family's passion is evident in nearly 200 years handcrafting some of the finest saké in Aomori Prefecture under the name Momokawa Brewing of Japan. The Murai Family inherited brewing rights from Miura, a brewery that ushered in the modern era of saké in the 1800's, at the end of the Edo (Samurai) Period. In the U.S. their saké is presented under the Murai Family name and each bottle is recognized by the Nebuta Warrior image, widely known from the famous Aomori Summer Festival. Like that warrior emblazoned on their bottles, the Murai Family portfolio is fueled by a fierce, multi-generational passion for re-defining perfection.

**Brewery Location** Aomori Prefecture  
**Founding Date** 1889  
**Brewmaster** Yoshio Koizumi

### TOKUBETSU HONJOZO DEFINED

When you see **Tokubetsu** on the bottle, it means something unique and special is inside.

**Honjozo** indicates the rice is milled to at least 70% and a small amount of distilled alcohol is added for stylistic purposes.

### PRODUCT SPECIFICATIONS

<b>GRADE</b>	TOKUBETSU HONJOZO
<b>MILLING PERCENTAGE</b>	60%
<b>ALCOHOL</b>	15.5%
<b>RICE</b>	MASSHIGURA
<b>SMV</b>	+2
<b>YEAST</b>	PROPRIETARY
<b>SERVING TEMP</b>	ENJOY CHILLED, ROOM TEMPERATURE, OR WARM.
<b>UPC 12/300ML</b>	7 47846 61751 0
<b>6/720ML</b>	7 47846 69750 5



# KUBOTA MANJYU

## Junmai Daiginjo

This Junmai Daiginjo has a complex flavor and flawlessly balances umami, sweetness and tartness. Pleasantly floral, Kubota Manjyu's refined aroma is in perfect harmony with its clean, silky and smooth texture. Notes of dried strawberry and nuts. A truly sublime tanrei-karakuchi (dry & crisp) sake.

### Rice Polishing Ratio

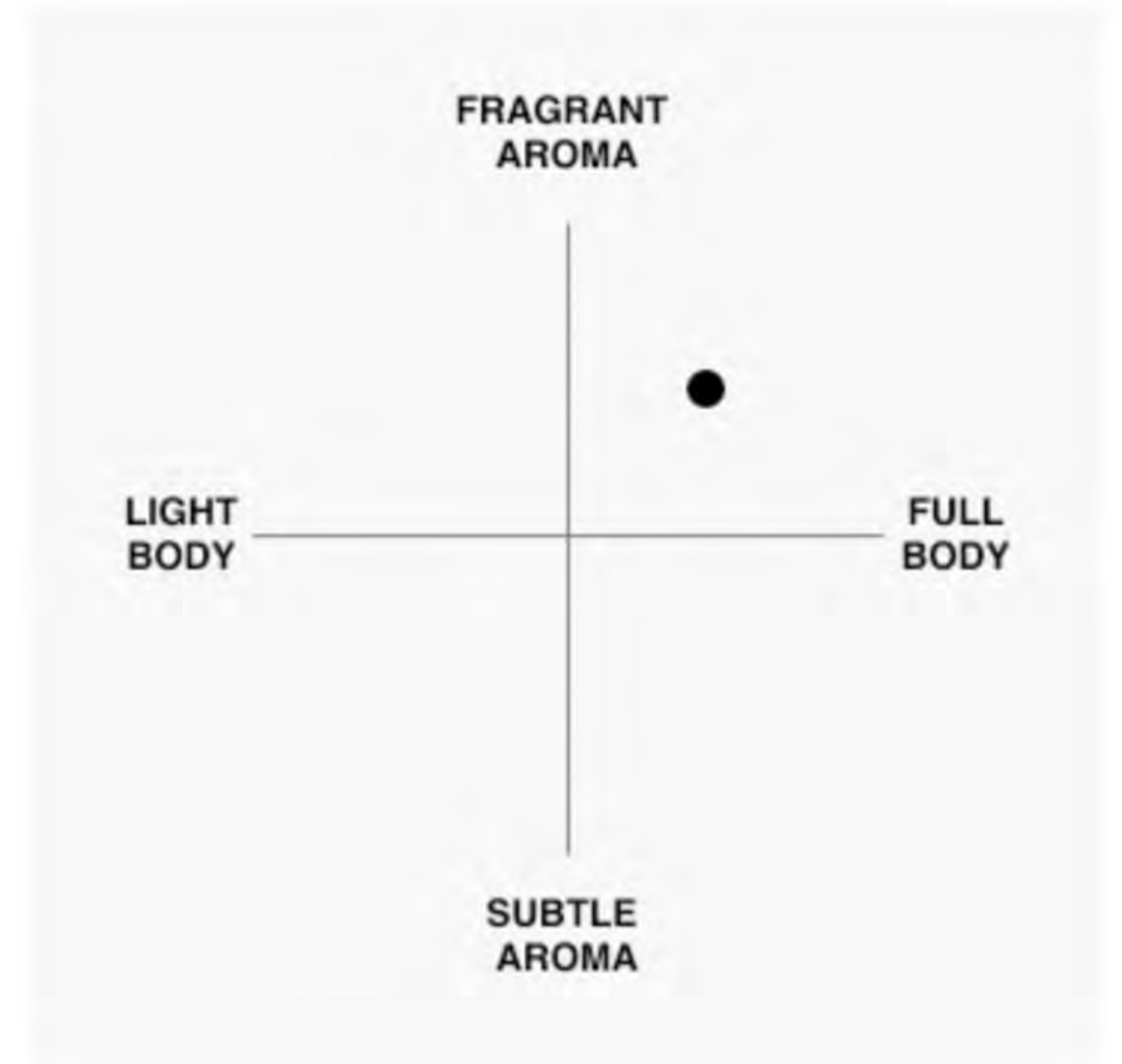
50% for Koji (Niigata-produced Gohyakumangoku rice) & 33% for mash (locally sourced Niigata rice)

### Tastes best when

Ideal serving temperature: 10-15C



SLIGHTLY  
CHILLED



### Recommended Pairing Menu



Alc.

**15%**

Acidity Level

**1.2**

Sake Meter Value (SMV)

**+2**

Volume

**1.8L / 720ml / 300ml**

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Hakkaisan Brewery Co., LTD
<b>Founded</b>	1922
<b>Profile</b>	<p>Founded in 1922, Hakkaisan Brewery is situated at the foot of Mount Hakkai in Niigata. The spring water that flows from the mountain is used to produce its sake.</p> <p>The guiding principles of the brewery are to produce the finest sake that people will never tire of, to apply the highest standards of production to all its sakes, and in order to achieve the smooth wonderfully pure and mellow flavors of Hakkaisan sake, the Brewery insists on producing in small batches, using hand-made koji and slow fermentation at low temperatures.</p>

<b>Product Name</b>	Hakkaisan Sparkling Nigori
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<b>Item Number</b>	4543
<b>Case Contents</b>	12 bottles
<b>Size</b>	360ml
<b>Class</b>	Junmai, Sparkling, Nigori
<b>Rice</b>	Gohyakumangoku
<b>Rice (kakemai)</b>	Yuki no Sei
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	Kyokai 701
<b>Sake Meter Value</b>	-23
<b>Acidity</b>	1.6
<b>Amino Acids Level</b>	1.4
<b>Alcohol by Volume</b>	14.5%
<b>Aged</b>	
<b>Introduced in</b>	
<b>Brewery Location</b>	Niigata
<b>Brewery Head</b>	Shigemitsu Nagumo



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
○				

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
	○		

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎			

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
◎	◎	○	

<b>Food Pairings</b>
Raw Oyster, Cheese, Spicy Food

<b>Tasting Notes</b>
<p>With a refreshing acidity and gorgeous aroma, Hakkaisan Sparkling Nigori is certainly enjoyable as an aperitif, but this popular sake can be enjoyed many ways. Try pairing with rich or spicy dishes as well as fruits and dessert. There is no better way to celebrate than with a toast using this dazzling sparkling nigori sake.</p>



Size: 375 ML / 750 ML

HANA Sake is a premium *sake* that exudes refreshing fruit aromas and flavors. It all begins with TAKARA's traditional *sake* brewing technique, utilizing the finest rice from the fertile Sacramento Valley and pure water from the Sierra Nevada mountains. After carefully blending the *junmai sake* with natural fruit flavors, HANA is packaged in a smoky wine bottle with a label inspired by the beautiful patterns of Japanese *kimono*. HANA is a silky smooth blend of *sake* and ambrosia, of essence and elegance, of tradition and modernity.

*Hana* means "flower" in Japanese, a simple and beautiful word that conjures *sakura* cherry blossoms, the epitome of beauty in Japan.

Produced in Berkeley, CA  
 Type: *Sake with natural flavors*  
 Alcohol: 8%

# HANA White Peach

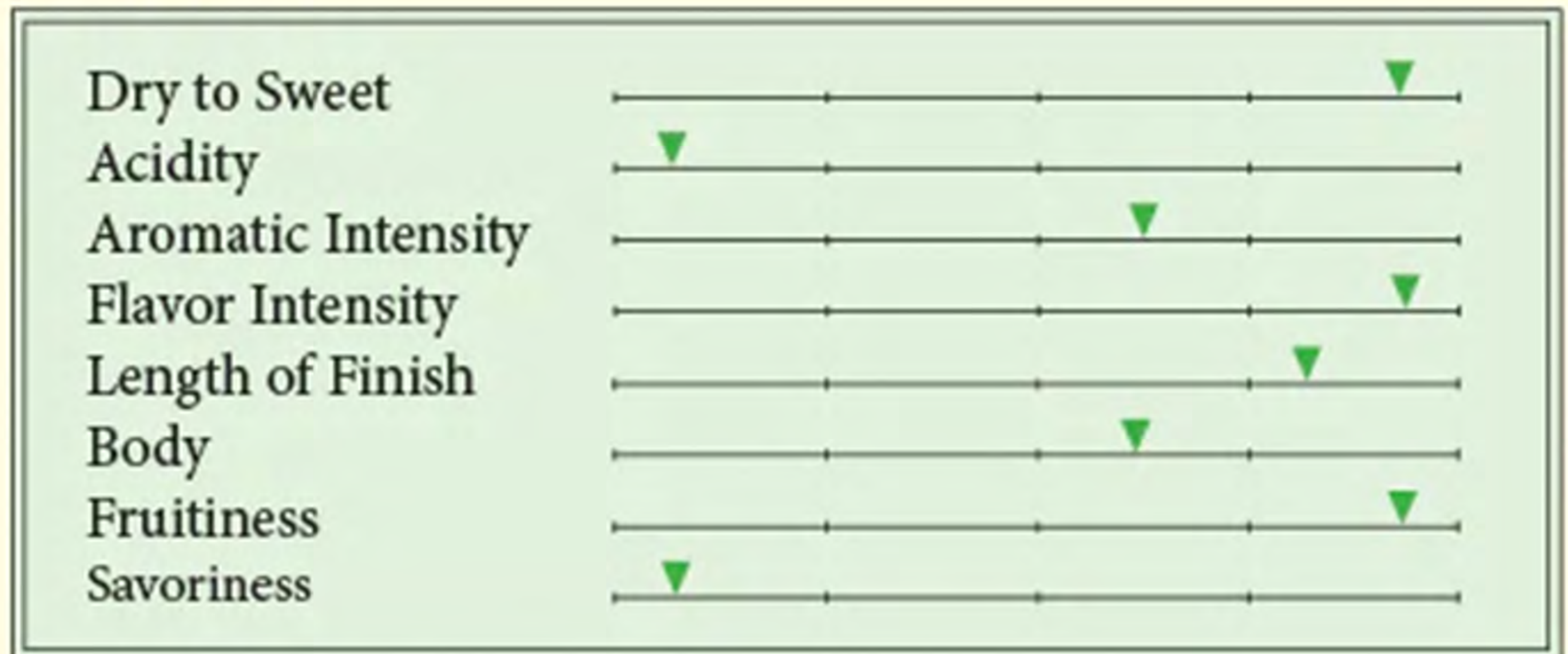
**Personality:** Heavenly white peach flavor

**Description:** Delightful aromas and flavors of just-ripe, white peaches in cream with a sweet, full-bodied palate.

**Recommended Temperature & Serving:** Chilled or on the rocks. To best enjoy HANA White Peach, serve it chilled at about 50°F, slightly colder than room temperature, to enhance its pleasant aroma and smooth taste. It will be also the perfect base for other cocktails of your choosing, including frozen cocktails.

**Food Pairing Suggestions:** Enjoy on its own for dessert, mixed into iced tea for a Summer refresher, or poured over fruit-based desserts.

## Taste Profile



# HANA

FLAVORED SAKE

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