## GUGLIELMO WINERY

MORGAN HILL, CALIFORNIA

# JANUARY TASTING LIST

## TASTING FEE \$15.00

## Guglielmo Wine Group Members - Complimentary Tasting For 2

#### **SPARKLING WINE**

Retail / Wine Club

#### EMILE'S CALIFORNIA

\$17.95 / \$14.36

This Extra Dry champagne is comprised from California grapes and has approximately 2.8% residual sugar. It's perfect for all celebrations and will go well with light entrees, fruit salads and elegant desserts.

#### WHITE WINE

#### 2022 PRIVATE RESERVE CHARDONNAY

\$28.00 / \$22.40

SILVER San Francisco Chronicle Wine Competitionh - 2024

This cool climate Chardonnay comes from the Central Coast in the Salinas Valley. It began fermentation in a stainless-steel tank and completed fermentation in oak barrels. Our 2022 Chardonnay is full-bodied and provides a perfect balance of fruit and acidity with just a touch of french oak elegance. Enjoy the tastes and aromas of golden delicious apple, fresh mango, and pineapple. Pairs well with a rich creamy mushroom soup or sauteed prawns.

#### RED WINES

#### 2020 PRIVATE RESERVE BARBERA

\$26.00 / \$20.80

The 2020 Barbera is a fruit-forward wine with a warm aromatic nose. It packs an acidic opening punch of bright Bing cherry and finishes with hints of cinnamon, vanilla, plum, and fresh black raspberry. Enjoy this wine with pizza, grilled meats, or match it up with pulled pork in barbeque sauce.

## 2019 PRIVATE RESERVE ESTATE GROWN ZINFANDEL

\$28.00 / \$22.40

SILVER Orange County Wine Competition - 2024 SILVER Sunset International Wine Competition - 2024

Zinfandel is one of our flagship varietals and has been estate grown for nearly 80 years. Lush and robust, the wine envelopes the mouth with dense flavors of red cherry and blackberry. Perfectly balanced undertones of American oak and a whisper of vanilla add to the wine's beautifully structured profile.

### 2018 PRIVATE RESERVE ESTATE GROWN SAGRANTINO

\$40.00 / \$32.00

SILVER San Francisco Chronicle Wine Competition - 2023

Sagrantino is most well known in the Umbria region located in Central Italy. Our two-acre block of Sagrantino was planted on the estate in 2013, and we are proud to release its third vintage. This 2018 Sagrantino offers bold, powerful tannins that are complemented by bright plum and black cherry. Pair this wine with classic Italian dishes – meaty pastas, lasagna, and ravioli.

#### WINES BY THE GLASS ~ SELECTION LIMITED TO WINES LISTED ABOVE

Glass of Private Reserve Wine Glass of Champagne or Tre Wine \$14.00 / \$13.00 \$11.00 / \$10.00