



GUGLIELMO WINERY

MORGAN HILL, CALIFORNIA

EST. 1925



MARCH TASTING LIST

Tasting Fee \$10

(\$5 refunded with wine purchase of \$20 or more)

Complimentary Tasting for all Guglielmo Wine Group Members

White Wine

2017 Private Reserve PINOT GRIGIO – Central Coast

Vibrant aromas of citrus blossom and lemon zest excite the nose, followed by key lime, meyer lemon and flint on the palate. The short finish is surprisingly soft and mellow.

Retail/Wine Club

20.00 16.00

2017 Private Reserve GRIGNOLINO ROSÉ — Santa Clara Valley

BRONZE MEDAL WINNER — Experience Rosé 2018

Aromas of apricot and pomegranate open to light, ripe strawberry, crisp green apple and a bright, tart finish which is surprisingly creamy on the palate.

20.00 16.00

Red Wine

2016 Private Reserve GRIGNOLINO – Santa Clara Valley *Estate Grown

Aromatic notes are apricot, peach, nectarine, and strawberry. Palate offers nuances of ripe strawberries, touch of vanilla, river rock with balanced acidity.

20.00 16.00

2015 Private Reserve SANGIOVESE – Santa Clara Valley

Our 2015 Sangiovese is filled with aromas of apricot, peach, and strawberry. Nuances of ripe strawberries and a touch of vanilla linger on the palate. Due to its versatility and mellow structure, Sangiovese is the quintessential wine to pair with food. Classic choices are pizza and pasta with tomato sauce, but also a great choice with hard cheeses, poultry and pork chops. This Sangiovese should continue to evolve over the next 5 years.

22.00 17.60

Sparkling Wine

EMILE'S GRAND CUVÉE

Produced in a drier "Brut" style, the Grand Cuvée is the driest and most sophisticated of our Emile's sparkling wines. This elegant California Champagne is crisp and clean on the finish. The Grand Cuvée is produced from California grapes and has a 1.8% residual sugar.

15.95 12.76

Wine Group Members Special Pouring

2016 Private Reserve CABERNET SAUVIGNON — Santa Clara Valley *Estate Grown

35.00 28.00

We are very excited about this Premier Release of our Estate Grown, Private Reserve Cabernet Sauvignon. These new vines were planted on 4.5 acres in 2013 and have yielded an exceptional first harvest for your enjoyment. The initial mouthfeel is full and rich with hints of toasted oak. Polished tannins heighten the sense of fruit and freshness, especially mid-palate to finish. This offering should age gracefully for more than 5-7 years. Rib eye steak would be a classic pairing, as would a dark chocolate brownie.

Wines by the Glass (Selection limited to wines listed above)

	Retail/Wine Club	
Private Reserve	\$8.00	\$6.40
Tre	\$7.00	\$5.60
Champagne	\$8.00	\$6.40
Peach Bellini	\$9.00	\$7.20

Ask about the Guglielmo Wine Group!
Enjoy discounts, limited release wines,
Members Only events and more!

