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# CABERNET SAUVIGNON MERLOT

RELEASE DATE: DECEMBER 2022

A classic combination. Robust Cabernet Sauvignon provides structure and black fruit flavours while complementary Merlot softens Cab's high tannin and acidity and adds juicy fruit and texture. The result is a beautiful blend showing aromas of black currant with hints of dried herb and toasted almond. The palate is stacked with layers of deep cherry, black fruit, baking spice and mocha. A concentrated and seamless blend with silky tannin.

MEDIUM-FULL BODY & DRY | MEDIUM OAK | 13%



## *Walla Walla, Washington*

Walla Walla sits on Washington's southern border, dipping slightly into Oregon. Cab and Merlot are widely planted here, where the long growing season allows these grapes to reach optimal ripeness. Hot days develop ripe fruit flavours while cool nights help lock in acidity, keeping fruit in focus. Cab grown here is known for being fruitier and less astringent and the Merlot shows a more boisterous body and rich fruitiness.



**FOOD PAIRING:**  
PECAN & PARMESAN  
STUFFED MUSHROOMS

Get the recipe: [winexpert.com/LE22](http://winexpert.com/LE22)





## VIOGNIER ROUSSANNE MARSANNE



### RELEASE DATE: JANUARY 2023

A beautiful blend composed of the only three white wine grapes permitted to be grown in the Northern Rhône. It draws you in with inviting aromas of stone fruit, honeysuckle, and soft herbal notes. The palate is rich with expressive peach, apricot, and Meyer lemon flavours, just hinting at honeysuckle and brioche. This textured wine leans to the fuller side, but stays smooth and fresh with elegant balance.

MEDIUM-FULL BODY & DRY | 13%



### *Northern Rhône & Savoie, France*

The small and prestigious Northern Rhône region experiences a cooler climate than its southern counterpart, due to the mistral wind that brings in colder air. The tiny region of Savoie sits to the west bordering Switzerland and is the only alpine wine region in France. Vineyards are often planted at elevations between 250-550 metres but have a uniquely warm microclimate thanks to the southern sun exposure.



**FOOD PAIRING:**  
SMOKED SALMON SPIRALS  
Get the recipe: [winexpert.com/LE22](https://winexpert.com/LE22)

# MALBEC BONARDA SYRAH WITH GRAPE SKINS

RELEASE DATE: FEBRUARY 2023

Malbec leads the way providing structure and black fruit. Bonarda builds on juicy fruit flavours and softens tannin, while Syrah lends savoury spice character. This exciting blend shows black cherry and raspberry aromas infused with subtle clove spice, leading to an expressive palate of bright red fruit and ripe dark berry, backed by soft spice, vanilla and dark chocolate notes. Structured and zesty, with firm tannin and food-friendly acidity.

FULL BODY & DRY | HEAVY OAK | 14%

## *Mendoza, Argentina*

Sitting at the foot of the Andes and an average of 900 metres above sea level, Mendoza boasts some of the highest vineyards in the world. Altitude is key to Mendoza's quality; the hot, semi-arid climate gives the grapes the sun and heat they need to fully ripen, while the cool mountain nights drastically slow ripening thereby preserving acidity. The dry, rocky mountain soils force the vines to work harder for nutrients, producing smaller, more concentrated grapes.



**FOOD PAIRING:**  
GOURMET BLUE BURGER

Get the recipe: [winexpert.com/LE22](http://winexpert.com/LE22)







## PINOT GRIGIO GEWÜRZTRAMINER

RELEASE DATE: MARCH 2023

This unique duo creates a juicy and refreshing wine with a kiss of sweetness and loads of character. Alluring aromas of stone fruit and lychee precede a surge of juicy peach and bright citrus flavours. A second sip starts to open the palate revealing underlying flavours of lychee, cantaloupe, and light notes of ginger spice and lemon zest. A must-have for any white wine lover.

MEDIUM BODY & OFF-DRY | 12.5%

### *Lodi, California*

Located in the middle of California's Central Valley, Lodi has a classic Mediterranean climate of warm days and cool nights and benefits from cool breezes blowing inland from the San Francisco Bay area - a climate that lends the grapes a refreshing natural acidity. The mineral rich, sandy soils and dry growing season allow growers to precisely manage vine growth through irrigation, producing more concentrated flavours.

**FOOD PAIRING:**  
PEANUT CHICKEN SATAY

Get the recipe: [winexpert.com/LE22](http://winexpert.com/LE22)





## AGLIANICO BARBERA WITH GRAPE SKINS

RELEASE DATE: APRIL 2023

Aglianico is considered one of the three greatest Italian varietals, known to produce refined, complex wines with firm tannin. Its richness and structure make it popular for blending. In contrast, Barbera is popular for producing fruity wines with low tannin and high acidity. The combination of these two Italian varietals creates a balanced blend with big personality. Dominant flavours of black cherry, pepper spice, blackberry and plum are enhanced with licorice, dried herbs, and a light mineral note. This is a wine to sit back, sip, and savour.

FULL BODY & DRY | HEAVY OAK | 14%


### *Campania, Italy*

Winemaking is an ancient art here with history dating back to the 12th century BC. Sitting on the southwestern coast of Italy, Campania has 350 kms of coastline and a mountainous interior comprised of the Campanian volcanic arc, which includes Mount Vesuvius. The long growing season is hot and dry with abundant sunshine; breezes blow in from the Tyrrhenian Sea and temper the heat, promoting acidity in the grapes. The volcanic soils encourage high tannin.



**FOOD PAIRING:**  
LASAGNA BOLOGNESE

Get the recipe: [winexpert.com/LE22](https://winexpert.com/LE22)



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