

GUGLIELMO WINERY

MORGAN HILL, CALIFORNIA



Tasting List

TASTING FEE - \$10.00

(\$5.00 refunded with wine purchase of \$20 or more)

Complimentary to Guglielmo Wine Group members

Tasting Glass is NOT Included

WHITE WINES

2016 TRE CHARDONNAY – Central Coast

**Retail/Wine Club
14.95 11.96**

This Chardonnay bursts with bright notes of tangy citrus and green apple. Pleasingly rich summer fruits of citrus and peach mingle on the palate with gentle oak nuances. We suggest serving this wine with soft cheeses, steamed crab, scallops, or a grilled fish filet - perhaps with a fresh pineapple salsa. Or let us know what you enjoy this with!

2017 PRIVATE RESERVE GRIGNOLINO ROSE – Estate Grown

20.00 16.00

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. Served chilled, this wine goes well with several dishes, including ham and turkey. Rosemary brings out the flavors well and the wine is also delicious with chicken curry.

RED WINES

2013 PRIVATE RESERVE CHARBONO – Santa Clara Valley

25.00 21.80

Fragrances of sour cherry and cocoa open to a palate of tart plum, cocoa, tobacco and a hint of leather. The finish develops into a smooth dark cherry flavor. This rich, dry wine should be paired with a dish of equal weight. Braised short rib ragu over pappardelle would be a nice compliment to the wine.

WINE GROUP MEMBERS SPECIAL POURING

2015 PRIVATE RESERVE MERLOT - Estate Grown

25.00 21.80

Hints of Brazil nuts surrounded by red fruit pop with flavors of cherries, strawberries, and tobacco. A velvety black cherry cream surrounds the edges of this delightful wine. Grilled lamb with lavender or rosemary are traditional pairings for a rich Merlot like this one. This would also pair well with roast beef, potatoes and glazed carrots.

2015 PRIVATE RESERVE ZINFANDEL - Estate Grown

28.00 22.40

Dark raspberry, strawberry, cinnamon and nutmeg on the nose give way to a soft, medium bodied wine full of spice and dark red fruits. A soft vanilla finish lingers. This is the perfect wine for barbecued foods from ribs to tri-tip to chicken. The spices in the wine bring out the smoke in the meat and the fruit notes pair well with a tangy barbecue sauce.

SPARKLING WINE

EMILE'S CALIFORNIA CHAMPAGNE

13.95 11.16

This Extra Dry sparkling wine is comprised from California grapes with approximately 2.8% residual sugar. Not only is it the perfect sparkling wine for all celebrations, Emile's Champagne also goes well with light entrees, fruit salads and elegant desserts.

WINES BY THE GLASS (Selection limited to wines listed above):

- Private Reserve \$8.00
- Tre \$7.00
- Champagne \$8.00
- Peach Bellini \$9.00 (Emile's California Champagne and Bellini)



Ask our tasting room staff about joining the Guglielmo Wine Group. Enjoy discounts, limited release wines, Members Only events and more!