

Description



1. Panamera Chardonnay (2018) 3 Bottles

This wine is a bright gold color with bright aromas of Meyer lemon, apple, and pear with vanilla and spicy cinnamon. Delicious flavors of ripe pear, Meyer lemon and creamy butterscotch. The texture is rich and round with a crisp finish.

Food Pairing: This wine pairs beautifully with herb-baked chicken, grilled or poached salmon, mac & cheese, or a caesar salad. Delightful by the glass.

Varietals: Chardonnay

Style: Dry

Serving Temperature: 10 -12



2. Panamera Cuvée California (2018) 3 Bottles

This wine is a deep ruby color with fruit and spice characteristics. Aromas of blackberry, black cherry and caramel. Juicy flavors of plum, blackberry, and caramel. A well-balanced Cabernet Sauvignon with good acidity, soft tannins and a long, smooth finish.

Food Matching: Grilled meats, hearty pasta dishes or a juicy hamburger. It also pairs well with brie or cheddar cheese, and with chocolate desserts.

Grape variety: Cab Sauv 96.02%, Zin 1.97%, Pinot Noir 1.31%, Merlot 0.62%, Mixed Red 0.06%, Petite Sirah 0.02%

Style: Dry

Serving Temperature: 13



FREE German Fine Wine 2 Glasses