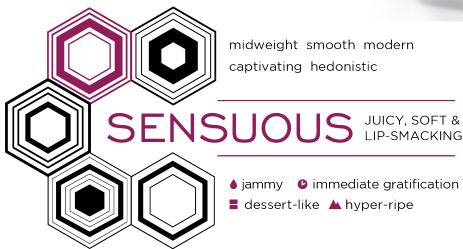


SENSUOUS WINES FEATURE

HIGHER THAN AVERAGE
GRAPE RIPENESS, YIELDING
JAMMY FLAVORS IN BLACK
FRUIT RANGE, USUALLY
WITH SOFT TANNINS AND
MODERATE ACIDITY





INCLUDES STYLES LIKE:



SOFTER CALIFORNIA RED BLENDS



EASY-DRINKING RED VARIETALS



MILDER CABERNET SAUVIGNONS

FEATURING:





HIGH FRUITINESS



LOW TANNIN





WITH SENSUOUS WINES, THINK:







COMFORT FOODS & BBQ



SWEET & SPICY SAUCES



ASIAN CUISINES



SENSUOUS WINES ARE DESIGNED TO WOW ON FIRST SIP, BUT ARE ALSO THE BEST BET WHEN FOODS CONTAIN OVERT SUGAR & SPICE IN FOODS LIKE:

- SIMPLE, EVERYDAY MEAT DISHES LIKE **BURRITOS, BBQ**RIBS & BACON CHEESEBURGERS
- SWEETER OR SPICIER SEAFOOD DISHES LIKE **SHRIMP PAD THAI, SALMON TERIYAKI & PEPPER-CRUSTED TUNA STEAK**
- SPICIER VEGETABLE DISHES LIKE SZECHUAN STIR FRY, COCONUT CURRIES & VEGAN JAMBALAYA
- SWEETER & SPICIER SAUCES LIKE FRUIT SAUCES, SALSAS, CURRY SAUCES, BBQ SAUCES, HOT SAUCES & GLAZES

