

COMPOSED BY NATURE. CRAFTED FOR YOU.



SPECIALTY WINES REQUIRED FOR THE FOLLOWING BRANDS:  
MARRIOTT, WESTIN, SHERATON, RENAISSANCE, JW MARRIOTT  
// PROGRAM START DATE: APRIL 1, 2022 – APRIL 2024 \\

### CAMPO DI FIORI

**ITALIAN IGT PINOT GRIGIO** // Northern Italy is home for these grapes, where sunshine & soil provide the perfect growing season for this light-bodied white grape. Aromas of citrus, stone fruit & honeysuckle followed by lemon, peach & minerality on finish. Pairs well with cheeses, salads, soups, pastas & lighter proteins.

### SIRENA DEL MARE

**ITALIAN ROSÉ** // Light bodied, this Rosé blends Italian Sangiovese, Montepulciano and Merlot grapes. This Rosé is florally aromatic, crisp & fresh with a palate of light red fruits and herbs. Pairs with appetizers, cheeses, sandwiches and salads.

### VIN 21

**CALIFORNIA SAUVIGNON BLANC** // This California Sauvignon Blanc is a medium bodied, easy to drink white wine. Aromas of lemon, kiwi, white peach lead to a crisp, refreshing sip, showcasing grapefruit and passion fruit. Infinitely food friendly. Salads, pasta, seafood, pork, chicken, burgers.

### QUINTARA

**CALIFORNIA CHARDONNAY** // Chardonnay can take many taste profile paths. This California Chardonnay benefits from prolonged growing seasons. Medium to full bodied, aromas of lemon and citrus meet ripe pear and granny smith apple on the palate. A kiss of oak rounds out this wine. Pairs well with most foods.

### FABLE ROOTS

**ITALIAN RED BLEND** // Fable Roots grapes hail from the hilly, warm coastal Italian peninsula. Sangiovese and Montepulciano grapes make up the blend. Acidity from the Sangiovese and the Morello cherry and oregano notes, pairs with the richness of the Montepulciano grape, noting red plum and blackberry & dried thyme. Easy to drink & pairs with most foods.

### HARMONY AND SOUL

**CALIFORNIA CABERNET SAUVIGNON** // This full-bodied, California Cabernet Sauvignon is crafted to be rich in flavor, exhibiting a deep red color without being heavy tannins. Aromas of cooked red and black fruits and vanilla. Tasting notes of blackberry, cherry and soft tannins work in tandem for a silky and velvety finish. Rich enough for a steak and balanced for sipping.

### LESSON FROM THE LAND

We focus on working with a group of diverse winemakers who use sustainable farming methods, so we can craft our grapes into pure, exceptional wine. It's not just a fad for us. Great wine requires very little ingredients. Nature is the composer and we are the symphony.

#### DIVERSITY

### ITALY

- certified as one of the best employers in Italy for corporate welfare and career opportunities, and has earned the prestigious SA8000 ethical international certification for corporate social responsibility.
- introduced an all-female Sustainability Management Team

#### SUSTAINABILITY

### ITALY

- produces 100% of their electrical and thermal energy from renewable sources.
- uses advanced processes and technology to capture 99% of its' winery waste and convert them to raw materials for reuse in the agricultural industry.
- recently installed a state-of-the-art Bio-gas conversion facility, where biomethane is produced by the capture of CO2 created by wine fermentation.

### CALIFORNIA

- Napa Green Certification for winery, vineyards, and all other property.
- solar power produces 40% of power needs, improves winery insulation and reduces the need for natural gas by 50% via more efficient boilers and refrigeration systems.
- Fish Friendly Farming Program that helps preserve the Napa River, Conn Creek and Rector Creek as local fish wildlife habitat. Over 150 acres enrolled.

CONTACTS:  
**GARY GRUVER**  
E: GARY.GRUVER@MARRIOTT.COM

**LINDSEY BARTON**  
E: LINDSEY.BARTON@MARRIOTT.COM

**CAROLYN WHITE**  
E: CAROLYN@FLYINGBLUEIMPORTS.COM

SUPPLIER:  
**FLYING BLUE IMPORTS**  
WEBSITE:  
AboutThisWine.com