

Spirit, Wine & Pulque Distributor and Manufacturer



650.504.5777
www.DonSalvatore.us



Pulque





Pulque

- Very popular amongst Mexican consumers
- Mexico's most traditional beverage
- Three varieties available: Natural, Coco-Pina & Fresa



PRICE LIST: 334 ml x 24

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
6	\$48.00	\$0.00	\$48.00	\$2.00
30	\$48.00	\$2.40	\$45.60	\$1.90
60	\$48.00	\$4.80	\$43.20	\$1.80

Rompope



Rompope Coronado

- Very popular with Mexican consumers
- Contains egg yolk, milk, sugar and alcohol
- Traditionally used for celebration
- Two varieties “Cappuccino” & “Vanilla”

PRICE LIST: 1 Lt x 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$138.00	\$0.00	\$138.00	\$11.50
5	\$138.00	\$3.00	\$135.00	\$11.25
10	\$138.00	\$6.00	\$132.00	\$11.00
25	\$138.00	\$12.00	\$126.00	\$10.50



Agave Liquor



Rancho Escondido

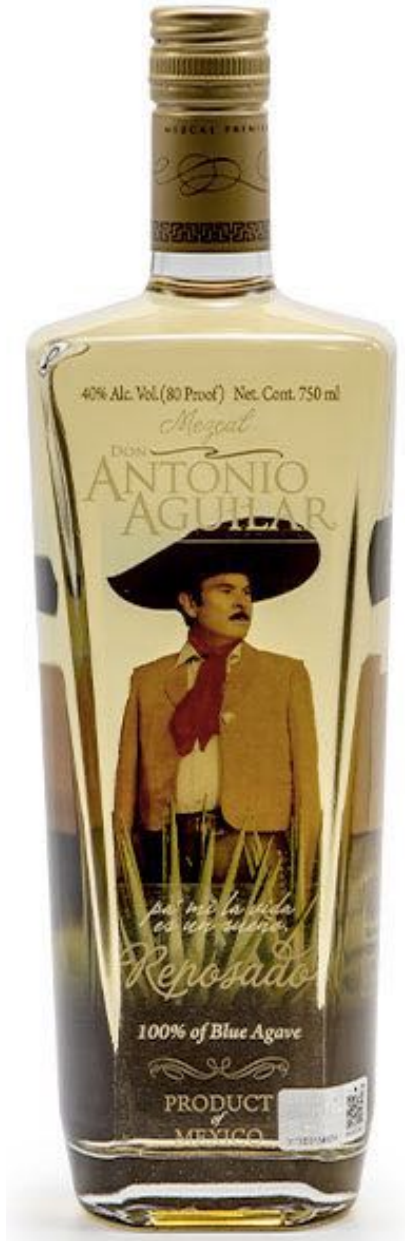
- Best selling agave liquor product worldwide
- Over a million cases sold in Mexico each year

PRICE LIST: 750 ml X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$114.00	\$0.00	\$114.00	\$9.50
5	\$114.00	\$4.00	\$110.00	\$9.17
10	\$114.00	\$8.00	\$106.00	\$8.83
25	\$114.00	\$12.00	\$102.00	\$8.50



Mezcal



Antonio Aguilar - Mezcal

- 100% Blue agave aged for 8 months in oak barrels
- Each bottle packaged in gift box
- This mezcal has a stable following in the US market.

PRICE LIST: 750 ml x 6

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$150.00	\$0.00	\$150.00	\$25.00
5	\$150.00	\$4.00	\$146.00	\$24.33
10	\$150.00	\$8.00	\$142.00	\$23.67
25	\$150.00	\$12.00	\$138.00	\$23.00



La Penca - Mezcal con gusano



- Distilled from Salmaina (type of agave)
- Aged in white oak barrels
- Contains 2 worms per bottle

PRICE LIST: 750 ml x 6

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$135.00	\$0.00	\$135.00	\$22.50
5	\$135.00	\$4.00	\$131.00	\$21.87
10	\$135.00	\$8.00	\$127.00	\$21.17
25	\$135.00	\$12.00	\$123.00	\$20.50



Lajita - Mezcal con gusano



PRICE LIST 750 ml X 6

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$140.00	\$0.00	\$140.00	\$23.33
5	\$140.00	\$4.00	\$136.00	\$22.67
10	\$140.00	\$8.00	\$132.00	\$22.00
25	\$140.00	\$12.00	\$128.00	\$21.33

PRICE LIST 50 ml X 96

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$279.55	\$0.00	\$279.55	\$2.91
5	\$279.55	\$6.00	\$273.55	\$2.85
10	\$279.55	\$10.00	\$269.55	\$2.81
25	\$279.55	\$14.00	\$265.55	\$2.77

(750 ml) x 6 MR-2545

(50 ml) x 96 MR-25457



Lajita - Mezcal



- Artisanal mezcal
- Small batch made in Oaxaca

PRICE LIST: 750 ml X 6

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$179.50	\$0.00	\$179.50	\$29.92
5	\$179.50	\$4.00	\$175.50	\$29.25
10	\$179.50	\$8.00	\$171.50	\$28.58
25	\$179.50	\$12.00	\$167.50	\$27.92

MR-39054



Benesin - Mezcal

- **Guidoo Blanco**
(750 ml) x 12 = \$655.20
EF-001
- **Benesin Blanco**
(750 ml) x 12 = \$655.20
EF-002



Benesin - Mezcal

- **Reposado**
(750 ml) x 12 = \$733.10
EF-003
- **Añejo**
(750 ml) x 12 = \$780.00
EF-004
- **Pechuga**
(750 ml) x 12 = \$858.00
EF-005
- **Ensamble**
(750 ml) x 12 = \$858.00
EF-006



Mezco Mezcal



- Mezco is a platinum mezcal made from vodka & spirits distilled from the finest agave.

PRICE LIST: 750 ml x 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$84.00	\$0.00	\$84.00	\$7.00
5	\$84.00	\$4.00	\$80.00	\$6.66
10	\$84.00	\$8.00	\$76.00	\$6.33
25	\$84.00	\$12.00	\$72.00	\$6.00



Tequila





Tequila El Rey

- **Blanco**
(750 ML) x 6 =
\$147.42
EL-003

- **Reposado**
(750 ML) x 6 =
\$151.48
EL-002

- **Anejo**
(750 ML) x 6 =
\$157.87
EL-001



Casco Viejo - Tequila Gold

- Third best selling tequila in the world
- #1 Selling tequila in Mexico City
- Extremely well known amongst Hispanic consumers

PRICE LIST: 750 ml X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$135.96	\$0.00	\$135.96	\$11.33
5	\$135.96	\$4.00	\$131.96	\$11.00
10	\$135.96	\$8.00	\$127.96	\$10.66
25	\$135.96	\$12.00	\$123.96	\$10.33



Hijos De Villa Reposado Pistol



PRICE LIST: 200 ml x 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$274.25	\$0.00	\$274.25	\$22.85
5	\$274.25	\$6.00	\$268.25	\$22.35
10	\$274.25	\$10.00	\$264.25	\$22.02
25	\$274.25	\$14.00	\$260.25	\$21.69



Hijos De Villa Blanco Revolver



PRICE LIST: 200 ml x 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$274.25	\$0.00	\$274.25	\$22.85
5	\$274.25	\$6.00	\$268.25	\$22.35
10	\$274.25	\$10.00	\$264.25	\$22.02
25	\$274.25	\$14.00	\$260.25	\$21.69

MR-25464



Tequila Leyenda Regional

PRICE LIST: 750 ml X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$150.00	\$0.00	\$150.00	\$12.50
5	\$150.00	\$4.00	\$146.00	\$12.16
10	\$150.00	\$8.00	\$142.00	\$11.83
25	\$150.00	\$12.00	\$138.00	\$11.50



Antigua Cruz - Tequila



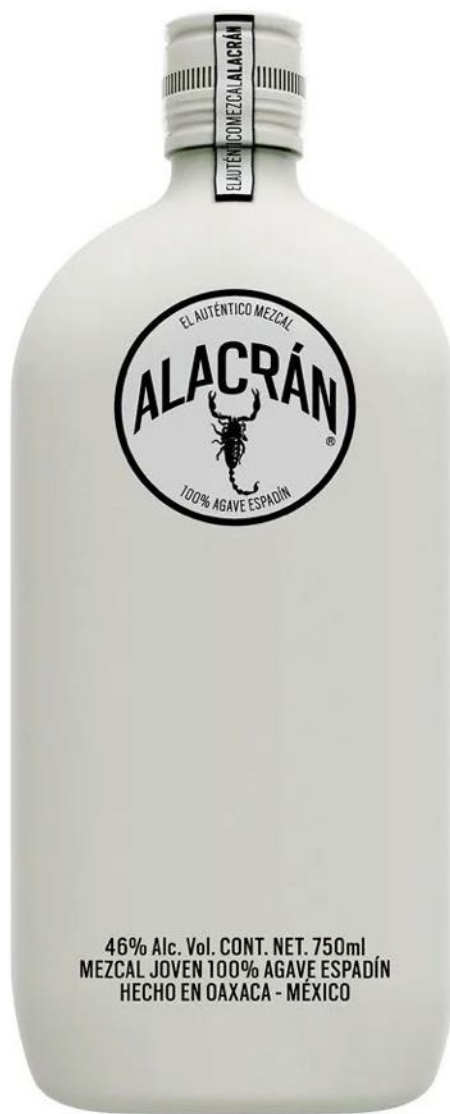
- **Blanco**
(750 ml) x 6 = \$140.40
MA-016

- **Reposado**
(750 ml) x 6 = \$156.00
MA-017

- **Anejo**
(750 ml) x 6 = \$ 187.20
MA-018



Alacran - Tequila



- **Blanco**
= \$202.80
MR-35713

- **Reposado**
= \$218.40
MR-35712

- **Extra Anejo**
= \$337.27
MR-35715

- **Mezcal**
= \$245.70
MR-35716

(750 ML) x 6



Los Tres Tonos 100% Agave



- **Blanco**
(750 ml) x 6 = \$163.80
MA-012
- **Reposado**
(750 ml) x 6 = \$183.30
MA-013
- **Añejo**
(750 ml) x 6 = \$234.00
MA-014



Grand Bay - Tequila



- **Blanco**
(750 ML) x 12 = \$182.00
GB-002
- **Reposado**
(750 ML) x 12 = \$207.36
GB-003
- **Anejo**
(750 ML) x 12 = \$254.04
GB-001



Chula Parranda - Tequila



- **Blanco**
(750 ml) x 6 = \$273.00
MA-019
- **Reposado**
(750 ml) x 6 = \$296.40
MA-020
- **Anejo**
(750 ml) x 6 = \$335.40
MA-021



Sangre Alta 100% Agave



- **Blanco**
(750 ml) x 12 = \$218.40
MA-043
- **Reposado**
(750 ml) x 12 = \$218.40
MA-044
- **Añejo**
(750 ml) x 12 = \$312.00
MA-045



Galindo Tequila 100% Agave Organic Blanco



- **Organic Blanco**
(750 ml) x 6 = \$202.80
MA-035

- **Reposado**
(750 ml) x 6 = \$148.00
MA-036

- **Añejo**
(750 ml) x 6 = \$179.00
MA-037



Agavales Premium - Tequila



- **Platinum**

(750 ML) x 12 = \$277.21

MR-27580

(1750 ML) x 6 = \$266.60

MR-27579

- **Reposado**

(750 ML) x 12 = \$323.70

MR-27582

- **Anejo**

(750 ML) x 12 = \$388.75

MR-27584



Leyenda Mexico- Tequila



- **Blanco**
(750 ml) x 6 = \$327.60
MA-024
- **Reposado**
(750 ml) x 6 = \$343.20
MA-025



Leyenda De Mexico Anejo Extra Anejo Aged 9 Years



- **Anejo**
(750 ml) x 6 = \$421.20
MA-026
- **Extra Anejo**
Aged 9 YRS
(750 ml) x 6 = 546.00
MA-027



Dinastia Real - Tequila



- **Blanco**
(750 ml) x 6 = \$195.00
MA-030

- **Reposado**
(750 ml) x 6 = \$210.60
MA-031

- **Anejo**
(750 ml) x 6 = \$234.00
MA-032



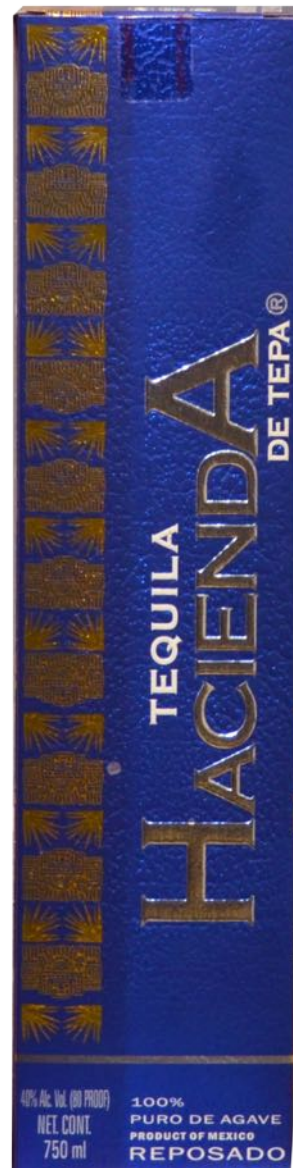
Dinastia Real Extra Anejo / Extra Anejo Cristalino



- **Extra Anejo**
(750 ml) x 6 = \$358.80
MA-033
- **Extra Anejo
Cristalino**
(750 ml) x 6 = \$405.60
MA-034



Hotel California / Hacienda De Tepa



- **Hotel California Blanco Organic**
(750 ml) x 6 = \$238.29
MR-39569
- **Hotel California Reposado Organic**
(750 ml) x 6 = \$283.69
MR-39567
- **Hotel California Anejo Organic**
(750 ml) x 6 = \$312.55
MR-39568
- **Hacienda De Tepa Reposado**
(750 ml) x 12 = \$171.60
MA-029



Grand Bay Tequila *Extra Añejo*

- **EXTRA ANEJO**
(750 ML) X 12 = \$654.48
GB-000



Agavales 100% Agave (Wells Tequila)



- **Silver**

(375 ML) x 24 = \$165.98

MR-27299

(750 ML) x 12 = \$155.69

MR-27298

(1000 ML) x 12 = \$187.20

MR-27296

- **Gold**

(375 ML) x 24 = \$165.98

MR-27307

(750 ML) x 12 = \$155.69

MR-27306

(1000 ML) x 12 = \$187.20

MR-27304

- **Reposado**

(750 ML) x 12 = \$227.29

MR-27444



Ceramic Tequila





Tita Don Celia - Tequila



- **Blanco**

(375 ml) x 6 = \$186.42
MR-29439

(750 ml) x 6 = \$261.85
MR-29438

- **Reposado**

(375 ml) x 6 = \$ 207.17
MR-29443

(750 ml) x 6 = \$ 297.73
MR-29442

- **Anejo**

(375 ml) x 6 = \$ 216.06
MR-29441

(750 ml) x 6 = \$ 319.80
MR-29440



Skelly- Tequila



- **Blanco**
(750 ml) x 6 = \$ 253.50
MR-29868

- **Reposado**
(750 ml) x 6 = \$ 275.57
MR-29869

- **Anejo**
(750 ml) x 6 = \$ 301.63
MR-29866

- **Blanco Clear Glass Bottle**
(750 ml) x 6 = \$ 257.40
MR-29877

- **Anejo Talavera (Ceramic Bottle)**
(750 ml) x 6 = \$ 513.79
MR-29878

- **Skelly Santa Gift 2 Shot Blanco**
(750 ml) x 6 = \$300.22
MR-29876

- **Skelly Anejo Mini**
(50 ml) x 24 = \$220.58
MR-29867



Los Azulejos - Tequila

- **Blanco**
(750 ml) x 6 = \$ 217.39
MR-29852
- **Reposado**
(750 ML) x 6 = \$ 261.85
MR-29853

- **Talavera Anejo**
(750 ML) x 6 = \$ 388.67
MR-29855
- **Masterpiece Bottle**
(750 ML) x 6 = \$ 415.97
MR-29857





Torero Anejo / Trompeta Reposado



- **Trompeta Reposado**
(750 ml) x 6 = \$195.00
MA-010
- **Torero Anejo**
(750 ml) x 6 = \$273.00
MA-011



El Caballo Azul - Tequila



- **Anejo**
(375 ML) x 2 = \$367.22
MR-25961
- **Extra Anejo**
(375 ML) x 2 = \$423.41
MR-25959



Chula Parranda Extra Anejo - Tequila



(750 ml) x 6 = \$567.06
MA-004



Chaquira- Tequila



- **Blanco**

(750 ML) x 6 = \$ 700.70

MR-26308

- **Reposado**

(750 ML) x 6 = \$ 802.78

MR-26307

- **Anejo**

(750 ML) x 6 = \$ 863.72

MR-26305

- **Extra Anejo**

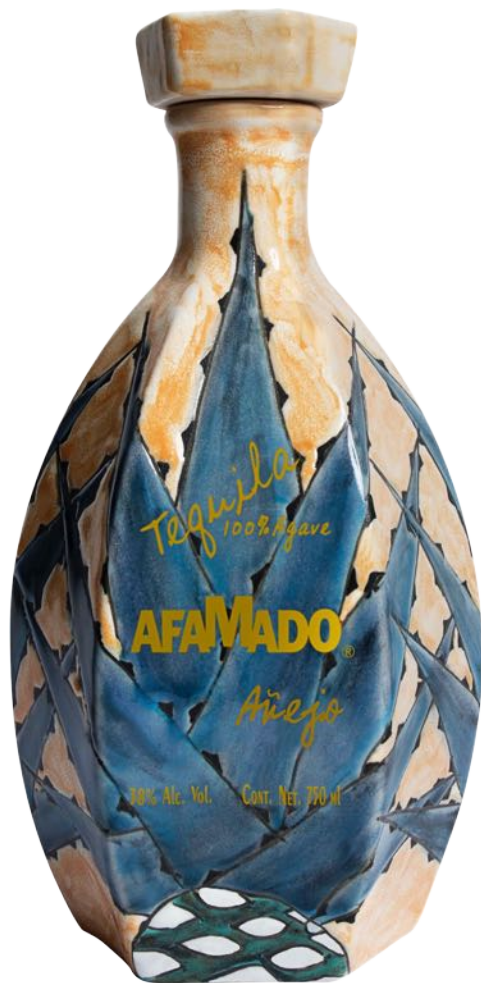
(750 ML) x 6 = \$ 1,049.00

MR-26306





Afamado Añejo - Tequila



(750 ml) x 6 = \$343.20
(200 ml) x 12 = \$343.20
MA-002 MA-003



Dulce Amargura *- Tequila*

- Extra Añejo
- Aged 4 -5 years
- Hand painted bottles

(1Liter) x 6 = \$546.00

MA-001



Vodka





Jorvik - Vodka



(375 ml) x 24 = \$62.97
MR-40746

(1000 ml) x 12 = \$60.37
MR-39051

(1750 ml) x 12 = \$ 55.30
MR-39049



Oso Negro - Vodka

- Second best selling vodka in Mexico
- Very well known brand amongst Mexican consumers
- Made by the oldest distillery in Mexico “Casa Cuervo”

PRICE LIST: 1 Liter X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$112.00	\$0.00	\$112.00	\$9.33
5	\$112.00	\$4.00	\$108.00	\$9.00
10	\$112.00	\$8.00	\$104.00	\$8.67
25	\$112.00	\$12.00	\$100.00	\$8.33



Aguardiente



Antioqueno - Aguardiente



- Antioqueno is the best-selling Aguardiente in Colombia and in the world for that matter.
- Popular in Colombia, Spain, Mexico, Chile, Brazil, and Portugal
- Two varieties “Traditional” and “Sin Azucar”

PRICE LIST: 750 ml X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$196.87	\$0.00	\$196.87	\$16.40
5	\$196.87	\$4.00	\$192.87	\$16.07
10	\$196.87	\$8.00	\$188.87	\$15.73
25	\$196.87	\$12.00	\$184.87	\$15.40



Antioqueno - Aguardiente



- Antioqueno is the best-selling Aguardiente in Colombia and in the world for that matter.
- Popular in Colombia, Spain, Mexico, Chile, Brazil and Portugal.
- Two varieties “Traditional” and “Sin Azucar”

PRICE LIST: 1 Liter X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$235.80	\$0.00	\$235.80	\$19.65
5	\$235.80	\$4.00	\$231.80	\$19.32
10	\$235.80	\$8.00	\$227.80	\$18.98
25	\$235.80	\$12.00	\$223.80	\$18.65



Cristal - Aguardiente



- Colombia's national drink
- Extremely well known amongst Colombian demographic
- Second best selling Aguardiente

PRICE LIST: 750 ml X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$172.50	\$0.00	\$172.50	\$14.37
5	\$172.50	\$4.00	\$168.50	\$14.04
10	\$172.50	\$8.00	\$164.50	\$13.70
25	\$172.50	\$12.00	\$160.50	\$13.37



Cristal - Aguardiente

- Colombia's national drink
- Sugarcane anise-flavored liqueur

PRICE LIST: 750 ml X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$196.87	\$0.00	\$196.87	\$16.40
5	\$196.87	\$4.00	\$192.87	\$16.07
10	\$196.87	\$8.00	\$188.87	\$15.73
25	\$196.87	\$12.00	\$184.87	\$15.40



El Tigre - Aguardiente

- Mexican aguardiente
- Contains a large piece of sugar cane in bottle
- Well known amongst Hispanic consumers

PRICE LIST: 750 ml X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$138.00	\$0.00	\$138.00	\$11.50
5	\$138.00	\$4.00	\$134.00	\$11.17
10	\$138.00	\$8.00	\$130.00	\$10.83
25	\$138.00	\$12.00	\$126.00	\$10.50



Alcohol de caña





Alcohol Vicario 98 Proof

- Popular product amongst Hispanic Consumers
- Use for cooking, home remedies & punch
- Distilled from 100% sugar cane

PRICE LIST: 1 Liter x 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$132.00	\$0.00	\$132.00	\$11.00
5	\$132.00	\$3.00	\$128.00	\$10.67
10	\$132.00	\$6.00	\$124.00	\$10.33
25	\$132.00	\$12.00	\$120.00	\$10.00



Alcohol La Lupe 99 Proof

- Popular product amongst Hispanic Consumers
- Use for cooking, home remedies & punch
- Distilled from 100% sugar cane

Price List 750 ml x 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$125.00	\$0.00	\$125.00	\$10.42
5	\$125.00	\$3.00	\$122.00	\$10.17
10	\$125.00	\$6.00	\$119.00	\$9.92
25	\$125.00	\$12.00	\$113.00	\$9.42



Anisette





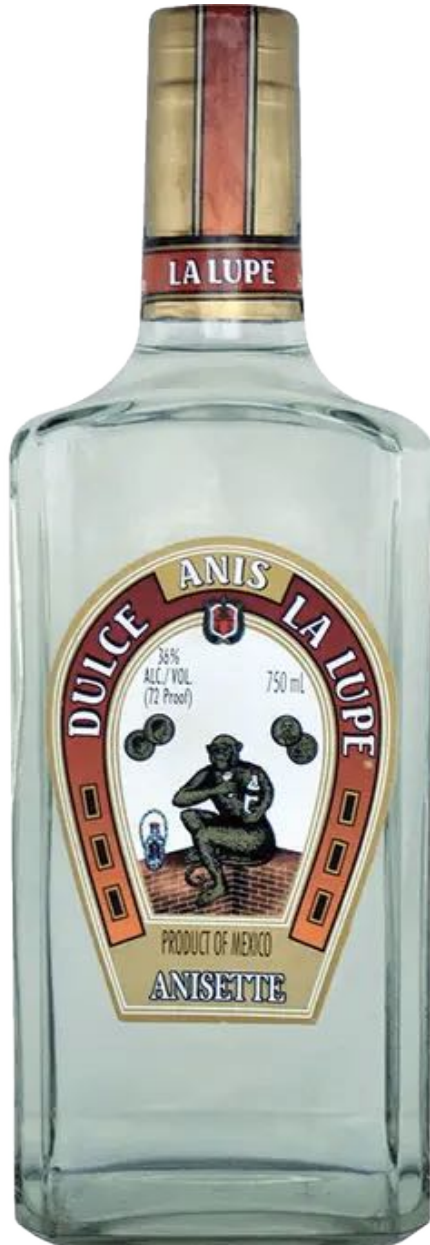
Anis Del Mono



- Produced in Spain since 1870. Making it the oldest and one of the best known brands.
- Popular in Spain, Italy, Portugal, and France.
- Two varieties “Seco” and “Dulce”

Price List: 750 ml X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$196.87	\$0.00	\$196.87	\$16.40
5	\$196.87	\$4.00	\$192.87	\$16.07
10	\$196.87	\$8.00	\$188.87	\$15.73
25	\$196.87	\$12.00	\$184.87	\$15.40



La Lupe Sambuca Anisette

- This sugar cane alcohol is produced in Veracruz, Mexico.
- Crafted with an original Spanish formula.
- Popular in Spain, Mexico, Italy, Portugal and France

PRICE LIST: 750 ml X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$148.20	\$0.00	\$148.20	\$12.20
5	\$148.20	\$4.00	\$144.20	\$12.02
10	\$148.20	\$8.00	\$140.20	\$11.68
25	\$148.20	\$12.00	\$136.20	\$11.33



GULF
OF
MEXICO

Rum





Medellin 3 Year - Rum



- One of the best selling rum in the world with a million plus cases sold each year
- This rum is well known amongst Latin American consumers

PRICE LIST: 750 ml X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$196.87	\$0.00	\$196.87	\$16.40
5	\$196.87	\$4.00	\$192.87	\$16.07
10	\$196.87	\$8.00	\$188.87	\$15.73
25	\$196.87	\$12.00	\$184.87	\$15.40



Ron Viejo De Caldas - Rum



- **3 YR**
(375 ml) x 24 = \$148.20
MR-406568
(750 ml) x 12 = \$152.10
MR-406569
(1000 ml) x 12 = \$187.20
MR-41179
(1750 ml) x 6 = \$149.00
MR-41679

- **5 YR**
(750 ml) x 6 = \$152.00
MR-43116

- **8 YR**
(750 ml) x 6 = \$210.62
MR-406570



Brandy



Magno - Brandy

- Very popular Spanish brandy
- Brandy de Jerez

PRICE LIST: 750 ml X 6

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$214.12	\$0.00	\$214.12	\$17.84
5	\$214.12	\$4.00	\$210.12	\$17.51
10	\$214.12	\$8.00	\$206.12	\$17.18
25	\$214.12	\$12.00	\$202.12	\$16.84



Carlos I - Brandy

PRICE LIST: 750 ml X 6

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$266.56	\$0.00	\$266.56	\$44.42
5	\$266.56	\$4.00	\$262.56	\$43.76
10	\$266.56	\$8.00	\$258.56	\$43.09
25	\$266.56	\$12.00	\$254.56	\$42.42



Pisco





Pisco Vargas

- Pisco is the national drink of Peru.
- San Francisco is the U.S capitol of Pisco
- Pisco Vargas is one of the best selling Piscos in the world

PRICE LIST: 750 ml X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$247.50	\$0.00	\$247.50	\$20.62
5	\$247.50	\$4.00	\$243.50	\$20.29
10	\$247.50	\$8.00	\$239.50	\$19.95
25	\$247.50	\$12.00	\$235.50	\$19.62



Santiago Queirolo - Pisco

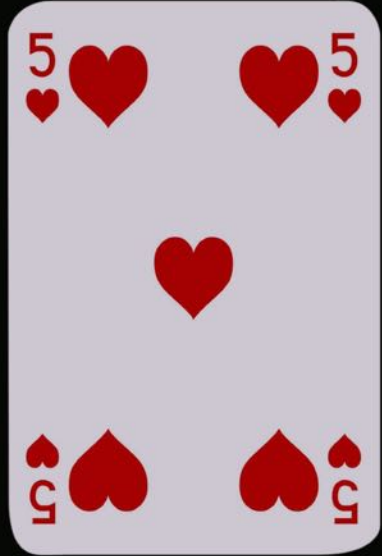
- One of the oldest and best known piscos produced since 1880
- The National drink of Peru

PRICE LIST: 750 ml X 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$211.00	\$0.00	\$211.00	\$17.58
5	\$211.00	\$4.00	\$207.00	\$17.25
10	\$211.00	\$8.00	\$203.00	\$16.91
25	\$211.00	\$12.00	\$199.00	\$16.58



Sangrita



Jerez

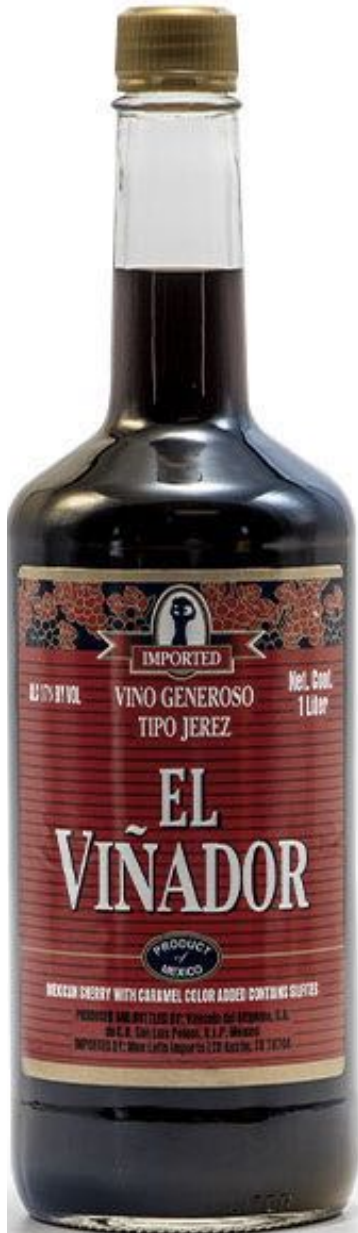


Sangrita Viuda *De Perez Romo*

- Extremely popular amongst Mexican consumers
- Tequila chaser
- Non-alcoholic

PRICE LIST: 1 liter x 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$60.00	\$0.00	\$60.00	\$5.00
5	\$60.00	\$3.00	\$57.00	\$4.75
10	\$60.00	\$6.00	\$54.00	\$4.50
25	\$60.00	\$10.00	\$50.00	\$4.17



El Vinador - Jerez

- Very Popular with Mexican consumers
- Enjoy straight or in a “polla” (Jerez, milk, cinnamon & eggs)
- Mature in oak barrels of madeira

PRICE LIST: 1 liter x 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$60.00	\$0.00	\$66.00	\$5.50
5	\$60.00	\$6.00	\$60.00	\$5.00
10	\$60.00	\$9.00	\$57.00	\$4.75
25	\$60.00	\$12.00	\$54.00	\$4.50



Tres Estrellas - Jerez

- Very Popular with Mexican consumers
- Enjoy straight or in a “polla”
(Jerez, milk, cinnamon & eggs)
- Mature in oak barrels of madeira

PRICE LIST: 1 liter x 12

<i>Case Level</i>	<i>List</i>	<i>Disc</i>	<i>Net</i>	<i>Btl Cost</i>
1	\$60.00	\$0.00	\$66.00	\$5.50
5	\$60.00	\$6.00	\$60.00	\$5.00
10	\$60.00	\$9.00	\$57.00	\$4.75
25	\$60.00	\$12.00	\$54.00	\$4.50



Wine





Fortune 8 Wine

Napa Valley



- **Chardonnay**
(750 ml) x 12
= \$96.00
CD-21
- **Cabernet Sauvignon**
(750 ml) x 12
= \$96.00
CD-23



BLACK OAK

Cabernet Sauvignon - 2016 California

The Black Oak Cabernet Sauvignon is garnet red in color, refreshing and inviting to the palate. The wine's aromas are layered with rich plum notes and a warm cedar component. The ripe, dark cherry flavors, are reminiscent of decadent blackberries with a nice sprinkling of dried herbs. With a mellow tannin structure, this medium-bodied wine is delicious and well-integrated.

Food Pairings:

The Black Oak Cabernet Sauvignon would be nice simply on its own, or served with a variety of meals. We like it with Dijon pork chops, teriyaki marinated chicken, or a grilled flank steak.

Tech Notes:

89% Cabernet Sauvignon, 11% Merlot
100% 2016
100% California

ALC: 13.1%
TA: 0.55 g/100mL
pH: 3.68
RS: 0.175%



Black Oak Merlot

The Black Oak Merlot is garnet red in color, deep and rich looking. The wine is warm and layered with cocoa and ripe blueberry aromas. The fresh plum flavors, are indicative of a homemade, dense-like strawberry jam, with hints of black cherry and red licorice. With a fine tannin structure, this medium-bodied wine is consistently smooth, all the way through to the finish.

The Black Oak Merlot would be nice simply on its own or served with a variety of meals: par it with deep-dish pepperoni pizza, spinach lasagna or a slow-cooked beef stew.

Sizes available: 24/187ML, 12/750ML & 6/1.5L.
Alcohol: 13.7%

TECH NOTES:

81% Merlot, 19% Cab Sauv
100% 2016
100% California

ALC: 13.3%
TA: 0.59 g/100mL
pH: 3.69
RS: 0.14%





Black Oak Chardonnay

The Black Oak Chardonnay is a pretty and bright golden straw in color. There are wonderful aromas of summer-ripe peaches with tropical fruits and flowers. The silky-smooth flavors are reminiscent of baked apples and toasty vanilla bean. The lively acidity makes this an extremely well-balanced Chardonnay. The finish is long and fruity, with an interesting hint of hazelnuts. This wine's overall taste profiles is creamy with apricots and lemons.

The Black Oak Chardonnay would be nice simply chilled on its own or served at brunch. Try it with lighter chicken meals or fresh-caught shellfish. The light, fruity flavors of Caribbean cooking also go very well with this wine.

Sizes available: 24/187ML, 12/750ML & 6/15L.
Alcohol: 13.4%

100% 2017 Chardonnay

Tech Notes:

TA: 6.1 g/L
pH: 3.65
RS: 0.018%
ML: 0.23%
ALC: 13.4%



Black Oak Pinot Noir

The Black Oak Pinot Noir is a glowing example of the grapes grown overlooking the Adriatic Sea in the Provincia di Puglia in Italy. It's deep ruby in color, with a lovely bouquet of sweet spices and a dusting of cinnamon and nutmeg. The flavors are flowing with ripe black cherry and subtle plum notes balanced with a fresh acidity. Complex and clean layers melt into a smooth, velvety finish.

This medium-bodied wine will complement many meal selections, especially seafood, poultry, pork, beef, and lamb.

Size available: 12/750ML

Fermented in Stainless Steel tanks with short-term oak aging.

100% Pinot Noir
100% 2016
100% Italian Grapes

ALC: 12.0%
TA: 0.55 g/100mL
pH: 3.55
RS: 0.36%





Black Oak Pinot Grigio

The Black Oak Pinot Grigio-Garganega is a delightfully fresh wine thanks to its bright acidity. The floral aromas are lush with hibiscus flowers and tangerine. The flavor is packed with green apples and lots of fresh lime. It's just a zesty citrus bomb all around!

This wine blend would be fine to serve all on its own as an aperitif, or as a complement to a wide array of meals that require an un-oaked, mineral based wine such as sushi, shellfish, seafood, pasta or poultry.

Size available: 12/750ML

TECH NOTES:

100% Pinot Grigio

100% 2016

100% Italian Grapes

Stainless Steel Fermented 100% of blend.

ALC: 12.2%

TA: 0.58 g/100mL

pH: 3.46

ML: 1726 mg/L

RS: 0.44%



Black Oak White Zinfandel

The Black Oak White Zinfandel shines a pretty shade of pink. There are lovely perfume aromas that remind one of ripe melons, honeysuckle in summer, and cherry blossoms in spring. The flavors are bright and delicately sweet, with a perfect balance of fresh acidity that lightens up the complex texture. The succulent flavors are of juicy tangerine, white peaches, and just-picked strawberries. All of these fruits merge with an additional hint of lemon-lime and plain old sass that make this a very approachable and fun wine selection.

The Black Oak White Zinfandel would be perfect simply chilled on its own on a sunny afternoon or served at brunch, with spicy appetizers, desserts, or any lighter fare.

Sizes available: 24/187ML, 12/750ML & 6/1.5L.

TECH NOTES:

87% Zinfandel, 13% French Colombard

100% 2016

100% California

TA: 6.0 g/L

pH: 3.22

RS: 2.052%

ML: 0.13%

ALC: 10.4%





Black Oak California Brut

Tasting Notes:

The Black Oak Brut Sparkling Wine is a feast for the senses. This sparkling wine is golden straw-colored with bubbles galore. Enjoy the tropical fruit aromas entwined with tones of floral perfume. The flavors are well-balanced and fresh, reminding you of creamy lemon-limes, bananas, baked apples and honeysuckle all rolled into a refreshingly sweet and lingering finish.

Food Pairings:

This medium-bodied wine with its fresh acidity will pair nicely with crab cakes, a summer-ripe fruit salad or anything on the picnic menu.

Tech Notes:

100% California Sparkling White Wine.

ALC: 11.5%

TA: 0.52 g/100mL

pH: 3.31

ML: 105 mg/L

RS: 3.16%



Pop, Fizz, Clunk!



707 Sonoma County Cabernet Sauvignon

This 707 Cabernet Sauvignon is a stunning example of the high-quality Cabernet Sauvignon grapes that are grown right here in Sonoma County. This wine is a wonderful expression of a world-class Cabernet Sauvignon.

TASTING NOTES:

This Cabernet is a dark ruby color in the glass. There is an array of aromas that include cinnamon, dusty wood, blueberry, clove and a hint of dry pine. The smooth yet complex flavors encompass attractive black currants, cola, blackberries and dried herbs. The nicely balanced tannins help carry the finish out with pleasantly dense black fruit components. A classic Cabernet Sauvignon with elegant depth and style.

FOOD PAIRINGS:

707 Cabernet Sauvignon will complement many meal selections. Our suggestions would include Rosemary Braised Lamb Shanks, Filet Mignon with Bleu Cheese Crumbles or Slow Roasted Game Hens.

TECH NOTES:

85% Cabernet Sauvignon, 15% Merlot
100% Sonoma County
ALC: 14.3%
Ta: 0.57 g/100ml
pH: 3.62
RS: 0.19%



707 Sonoma County Chardonnay

This aromatic Chardonnay comes from Sonoma County. We have showcased different Chardonnay styles for the 707, but one of the most successful versions have been the larger style of oaked wines. This 707 warm-weather Chardonnay is exemplary of that style with its intense fruit and full body structure. This delectable Chardonnay shows off excellent mouthfeel and creamy richness.

TASTING NOTES:

The 707 Chardonnay is a honeyed golden yellow color. The aromas are reminiscent of ripe peaches, vanilla bean, and pineapples. The layered flavors are smooth and silky, with intricate textures layering tropical fruits and baked pears. The wine has a well-balanced acidity that makes the flavors bright and lively, yet also rich with vanilla-laced oak tones with a hint of butterscotch. The finish is creamy and lush, with some stone fruits present such as green apples and apricots.

FOOD PAIRINGS:

Our food pairing suggestions would include lobster risotto, watercress and crab salad, broccoli chicken fettuccine or a pumpkin ravioli bisque.

TECH NOTES:

100% Chardonnay
100% Sonoma County
ALC: 14.6%
TA: 0.55 g/100mL
pH: 3.42
RS: 0.009%
ML: 130ppm





707 Sonoma County Pinot Noir

The Pinot Noir grapes for this wine came from the Sonoma County appellation near the hamlet of Occidental. This area is known for sharing the coastal fog with grape vineyards and Giant Sequoias. The grapes for the 707 Pinot Noir are grown in a valley basin where they are cooled each night by the ocean.

TASTING NOTES:

Shows an interesting bouquet of toasted oak aromas with lots of sweet woods and plum. There is nice cedar throughout which compliments the sublime earthiness. The fruit components of plum and juicy black cherry are well-balanced and overall present a medium-bodied mouthfeel. There is a pleasant hint of cigar box in the long and languid finish.

FOOD PAIRINGS:

Pinot Noir is extremely versatile when it comes to meal selections. Its earthiness brings to the forefront mushroom-based elements such as grilled Portobello mushrooms. This also pairs with roasted duck breast, garlic prime rib, grilled salmon, or even a simple falafel.

TECH NOTES:

100% Pinot Noir
100% Sonoma County
ALC: 14.9%
Ta: 0.57 g/100ml
pH: 3.63
RS: 0.091%



707 Sonoma County Red Blend

TASTING NOTES:

The 707 Red Blend is inky purple-black in color, with black fruit and warm wood aromas with a touch of dried herbs. The flavors are bursting with dense, ripe black fruits, dusty plums with intricate layers of cola, anise, cinnamon and lots of black raspberries. The complex layers continue on the palate seemingly forever. Spectacular on all fronts.

FOOD PAIRINGS:

The 707 Sonoma Red Blend is open to many possibilities. May we suggest pairing it with lamb shank, chili con carne, roasted pork, skirt steaks, or even a savory Charcuterie board.

TECH NOTES:

100% Red Blend
35% Malbec, 26% Grenache, 26% Alicante
Bouschet, 9% Barbera, 4% Cabernet Sauvignon
100% 2017
90% Sonoma County, 10% Napa Valley
ALC: 13.9%
Ta: 0.56g/100ml
pH: 3.65
RS: 0.15 %
ML: 1153 ppm





707 2018 "Rosebud" Sonoma County Sweet Blush

TASTING NOTES:

The citrus flavors are sassy with some wild strawberry, pineapple and melon tones. The finish is bright, fresh and smooth like honey. This juicy-sweet wine is a natural sipper all on its own, or we like it chilled in the picnic basket.

FOOD PAIRINGS:

The 707 Rosebud Sweet Blush is a warm day sipper. It also pairs exceptionally well with edamame salad, spicy chicken skewers with pineapple, or pear and gorgonzola flatbread.

TECH NOTES:

100% Rose Wine

61% Cabernet Sauvignon, 33% Merlot,

6% Zinfandel

100% 2018

100% Sonoma County

ALC: 13.2%

Ta: 0.60g/100ml

pH: 3.22

ML: 0.08%

RS: 2.07 %



707 Sonoma County Rosé of Pinot Noir

TASTING NOTES:

The 707 Rosé is a unique, artistic representation of an alternate usage for Pinot Noir grapes. The color has a pretty pinkish hue with an abundance of rose petals and floral aromas. The fresh and bold flavors take this dainty wine in a different, almost earthy direction. A very pleasant tasting wine with hints of raspberries and plums, peaches and pears; all the while remaining quite lovely and sophisticated. The finish is long, juicy and lingering. A beautiful style of Rosé that would inspire even the most discriminating wine lover.

FOOD PAIRINGS:

Our food pairing suggestions would include a ham and leek Quiche, a cheese board with seasonal figs or a flatbread with arugula and mushrooms.

TECH NOTES:

100% Pinot Noir

100% Sonoma County (69% Sonoma Coast, 41% Sonoma Mountain)

ALC: 14.2%

TA: 0.68 g/100mL

pH: 3.33

RS: 0.138%

ML: 0.172%





707 Sonoma Valley Sauvignon Blanc

TASTING NOTES:

A very fragrant Sauvignon Blanc that is chock full of tuberose and other tropical flowers with citrus aroma as well. The fresh, invigorating flavors show hints of cantaloupe, jazzy grapefruit, guava, with more citrus and lots of limes. This bright wine has a well-balanced acidity that is light bodied, with a pleasant sweet fruit finish, that would show off shellfish simply divinely. We like to call the 707 Sauvignon Blanc our summer sun in the bottle.

FOOD PAIRINGS:

The refreshing 707 Sauvignon Blanc would pair nicely with freshly prepared shellfish like oysters on the half shell, shrimp cocktail, cracked crab, ceviche or lighter style luncheon salads.

TECH NOTES:

Stainless Steel fermented to preserve freshness.

100% Sauvignon Blanc

100% 2018

100% Sonoma Valley, Sonoma County

ALC: 13.3%

TA: 0.67 g/100mL

pH: 3.27

RS: 0.73%



707 2018 "Sweet Life" Sonoma County White Blend

TASTING NOTES:

The 707 Chardonnay is a honeyed, golden-yellow color. The aromas are reminiscent of green apples, vanilla bean, and apricots. The layered flavors are smooth and silky, with intricate textures to include tropical fruits and a large dash of citrus freshness. The wine has a sparkling acidity that makes the flavors light and lively, yet also rich with vanilla-laced oak tones with a hint of caramel. The finish is bright, delectable and decidedly food friendly.

FOOD PAIRINGS:

Our food pairing suggestions would include: lobster risotto, watercress and crab salad, broccoli chicken fettuccini or a pumpkin ravioli bisque.

TECH NOTES:

100% Chardonnay

100% 2018

100% Sonoma County

ALC: 13.5%

TA: 0.63 g/100mL

pH: 3.58

R: 0.023%





Protest

Sonoma County Red Blend
Aged in Rye Whiskey Barrels

TASTING NOTES:

The Rye whiskey aromas are uniquely subtle and meld the silky, dense-fruit Syrah with hints of cigar box and fresh leaf tobacco. The intensely dusty black fruit flavors have a warm intermingling with the Rye whiskey flavors. There are deliciously chewy, silky black fruits with intense blackberry and raspberry jam highlights. A perfect combination of aromas and flavors intertwine. It invokes a pleasantly pipe smoke-filled room with old classic novels lying about.

FOOD PAIRINGS:

Pair Protest with bold foods: a creamy and salty cheese board with tart fruit and nuts, spinach with tart fruits, beet carpaccio, lamb stew, smoked salmon, duck, venison or desserts like a pear tart or dark chocolate.

TECH NOTES:

57% Syrah, 30% Zinfandel, 13% Cabernet
100% Sonoma County

ALC: 15.2%
TA: 0.56
pH: 3.72
RS: 0.017%



I AM

California Red Blend
Aged in Scotch Barrels

TASTING NOTES:

Scotch barrel infusion is similar to Bourbon barrel-infused wines except for the notable smokiness that lingers in the finish. For the more daring, it takes the tasting experience to fascinating new heights.

In our winemaker's notes, she wrote: "Deep, dark charred-wood aromas that take me back to my Grandfather's desk, with the leather writing pad and humidior. Under that are some ripe blackberries and dried herbs. This smooth wine is rich and heady yet delicate, with wine meeting Scotch in a yin-yang of textures."

The seductive flavors hint at black licorice, chocolate-covered bacon, black currants and dried raspberries. The Scotch flavors in the lengthy finish are dreamy and far out. Try this right away for a one-of-a-kind journey.

FOOD PAIRINGS:

Pair it with chocolate-covered bacon! It should also go nicely with seared or grilled steaks, pork ribs, lamb stew, and strong bleu cheeses.

TECH NOTES:

40% Merlot, 18% Malbec, 17% Petit Verdot, 14% Cabernet Sauvignon, 6% Cab Franc, 5% Zinfandel

100% California
ALC: 14.1%
Ta: 0.58g/100ml
pH: 3.64
RS: 0.047%





Forbidden California Red Blend Aged in Añejo Tequila Barrels

TASTING NOTES:

Interesting white wine aromas of Meyer lemons, limes and tropical florals are the initial sensory hit. Then the red aromas take over with cinnamon stick, cayenne pepper, toasted wood with caramel and a whiff of cumin. The depth of flavors showcases more toasty vanilla oak components with black fruits, dark plum, dried cranberries, teriyaki, hazelnuts, and a dusty blackberry finish. Overall, this tequila-inspired wine is fruity with a dash of kitchen spices. Rich and round, yet sunny and pleasant throughout.

FOOD PAIRINGS:

The Forbidden Red wine is a medium-bodied selection and appears versatile with many food entrées. Our suggestions would include: BBQ items, or dishes with spicy or fruity salsas. This would make a delicious marinade for carne asada.

TECH NOTES:

41% Zinfandel, 25% Merlot, 16% Petit Verdot, 6% Syrah, 5% Grenache, 4% Petite Sirah, 3% Malbec
100% California
ALC: 15.1%
Ta: 0.61 g/100ml
pH: 3.68
RS: 0.02%



sparkplug

California Red Blend Aged in Bourbon Barrels

TASTING NOTES:

A sumptuous blend of red wines with deep aromas of black fruit, cedar wood, anise, and hints of cigar box tobacco. Lush flavors blend Bourbon touches with notes of blackberry, plum, and cassis. The Bourbon brings hints of char, smoke, and chewy caramel.

FOOD PAIRINGS:

BBQ chicken, baby back ribs, flat bread pizza, pulled pork, most items served hot off the BBQ.

TECH NOTES:

85% Malbec, 15% Zinfandel
100% California
Finished aging in Tennessee Bourbon barrels for 45 days.
ALC: 15.1%
Ta: 0.58g/100ml
pH: 3.54
RS: 0.098 %





Dolce Vita Prosecco

The Dolce Vita Prosecco is a refined and sophisticated Italian Sparkling wine. Bright straw yellow in color with delicately fine bubbles. The bouquet bursts into the glass with fruity scents of pear and green apple with a lightly floral, citrus note. The flavors exhibit stone fruits with more crisp green apples and summer white peaches. The finish is fresh, brilliantly off-dry and clean.

Like its French counterpart Champagne, Prosecco is only allowed to be produced in certain areas. DOC Prosecco originates from the regions of Friuli Venezia Giulia in and around Veneto, Italy. The grape origins of this Dolce Vita Prosecco are grown in Crocetta del Montello, a town in the Province of Treviso in the Italian region Veneto, located about 31 miles northwest of Venice. The present name literally means "Little Cross of the Little Hill", and refers to the Montello, an isolated hillock at the west edge of the town.



Chateau Diana Sparkling Moscato

The Chateau Diana Sparkling Moscato is a delightful wine that will tickle your taste buds. As you pour this into a glass, the effervescence releases this wine's delicate perfume of orange blossoms and fresh citrus that will surely put a smile on your face. This is a delicious blend of exotic fruit flavors and sweetness served up in a pleasing light style. Well-balanced with a crisp and clean finish. This sparkling bubbly is loaded with peach, mango, and honey flavors. An elegant addition to your brunch table or to serve on a casual evening after dinner.

Food pairings: This Sparkling Moscato would be the perfect accompaniment to life's little and big celebrations, brunch, spicy appetizers, desserts or lighter fare.



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