

# Chateau Diana 6% Alcohol Wines



**Chateau Diana California Cabernet Sauvignon** has deep aromas of licorice and blackberries. The dense fruit flavors envelop the palate in dried cranberry, cherry and a hint of cocoa. Food pairings: Cheddar cheese and walnuts, Beef stew, Grilled Ahi Tuna, Venison, Portabello mushrooms with butter and garlic.

**Chateau Diana California Chardonnay** treats your nose with lemon and hibiscus flowers. Well-rounded, sweet flavors pamper your taste buds with vanilla bean, tropical fruits and ripe melon. Food pairings: Salmon, Chicken, Mild Curry dishes, Caesar salad, Creamy vegetable soup.

**Chateau Diana California Merlot** possesses scents of dried herbs and ripe raspberries. The deep fruit flavors reveal fig and plum notes with black pepper highlights. Food pairings: Meatloaf, Roast beef, Shepherd's pie, Pizza, Spaghetti and meatballs.

**Chateau Diana California Pinot Grigio** shows off with aromas of bright citrus, peaches and mangoes. The fresh, sweet flavors open up with crisp lemon-lime and a heaping of green apples. Food pairings: Pasta carbonara, Risotto primavera, Shrimp salad, Fried fish, Cashew chicken.

**Chateau Diana California White Zinfandel** is perfumed with honeysuckle, lavender and citrus. The slightly sweet flavors display wild strawberries and ripe summer peaches. Food pairings: Appetizers, Pork, Clam chowder, Fettucine alfredo, Spicy salsa, Tandoori chicken, Pad Thai.

**Chateau Diana Italy Sparkling Moscato** has a delicate perfume of orange blossoms and fresh citrus. 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. Food pairings: This Sparkling Moscato would be the perfect accompaniment to life's little and big celebrations, brunch, spicy appetizers, desserts or lighter fare.

**Chateau Diana California Sangria** has aromas of lemon, limes, orange and fresh cherries. The pleasant flavors are bursting with cherries, pomegranate, mango, clove and a pleasant hint of cigar box. It is a very bright and well-balanced selection that is spicy, sassy, fun and playful. Food pairings: Spicy guacamole, seared shrimp, goat cheese, tapas, and brunch.