



[Kendall-Jackson Vintner's Reserve Chardonnay Information Sheet](#)

[Kendall-Jackson Vintner's Reserve Chardonnay Bottle shot](#)

[Video Education Kendall-Jackson Vintner's Reserve Chardonnay](#)



[Murphy-Goode Merlot Information Sheet](#)

[Murphy-Goode Merlot Bottle Shot](#)

<https://www.jfwthekey.com>

[JFW Catalog Information](#)



[La Crema Monterey Pinot Noir Information sheet](#)

[La Crema Monterey Bottle Shot](#)

[Winemaker Video La Crema Monterey](#)



[Siduri Santa Barbara Pinot Noir Bottle](#)

[Siduri Santa Barbara Pinot Noir Information Sheet](#)

[Winemaker Video Siduri Santa Barbara Pinot Noir](#)



# We can create custom QR Codes for tasting notes, wine Information and paring ideas



**2019 Vintner's Reserve Chardonnay**  
92 points, Editor's Choice, J.G., Wine Enthusiast, April 2021

Hover over QR code with phone camera to learn more!



Video with Winemaker  
Joey Stockton

Quick Facts & Pairings  
Infographic

Wine Information



By the Glass list price: \$xx    Bottle list price: \$xx



**2018 La Crema Pinot Noir, Monterey**

Hover over QR code with phone camera to learn more!



Video with Winemaker  
Craig McAllister

Quick Facts & Pairings  
Infographic

Wine Information



By the Glass list price: \$xx    Bottle list price: \$xx



**2018 Santa Barbara County Pinot Noir**  
91 points, J.B., JebDunnuck.com, May 2020

Hover over QR code with phone camera to learn more!



Video with Winemaker  
Matt Revelette

Quick Facts & Pairings  
Infographic

Wine Information



By the Glass list price: \$xx    Bottle list price: \$xx

# OCTOBER

## NATIONAL PIZZA MONTH:

FEATURE TWO FAN FAVORITES LA CREMA & PIZZA



<p><b>CRISP</b></p> 		<p><b>RICH</b></p> 
<p><b>SAUVIGNON BLANC PINOT GRIS SPARKLING</b></p> <p><b>PIZZA PAIRINGS:</b> Veggie Pizza Margherita Pizza</p> <p><b>INGREDIENT PAIRINGS:</b> Green Olives, Capers, Parsley, Lemon Zest, Green Bell Peppers, Green/Yellow Tomatoes, Sage, Leeks, Prosciutto, Goat &amp; Feta Cheese, Anchovy</p>	<p><b>CHARDONNAY CHENIN BLANC</b></p> <p><b>PIZZA PAIRINGS:</b> White Pizza Hawaiian Pizza</p> <p><b>INGREDIENT PAIRINGS:</b> Basil, Yellow Onion, Squash, Corn, Fennel, Peach, Pineapple, Artichoke, Ham/Bacon/Prosciutto, Gouda &amp; Mozzarella Cheese</p>	
<p><b>BRIGHT</b></p> 		<p><b>ROBUST</b></p> 
<p><b>ROSÉ PINOT NOIR SANGIOVESE</b></p> <p><b>PIZZA PAIRINGS:</b> Cheese Pizza Mushroom Pizza</p> <p><b>INGREDIENT PAIRINGS:</b> Thyme, Basil, Fig, Caramelized Onion, Mushrooms, Sausage, Bacon, Smoked Meats, Chorizo, Parmesan &amp; Gouda Cheese</p>	<p><b>CABERNET MERLOT SYRAH ZINFANDEL</b></p> <p><b>PIZZA PAIRINGS:</b> Meat Combo Pizza Pepperoni Pizza</p> <p><b>INGREDIENT PAIRINGS:</b> Black Olives, Rosemary, Sage, Eggplant, Fig, Roasted Peppers, Spinach, Broccoli Rabe, Sausage, Parmesan &amp; Blue Cheese</p>	

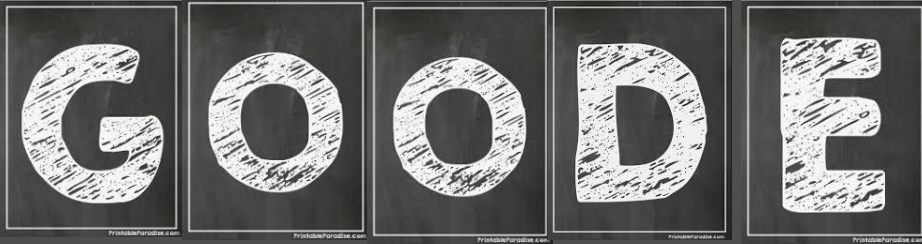
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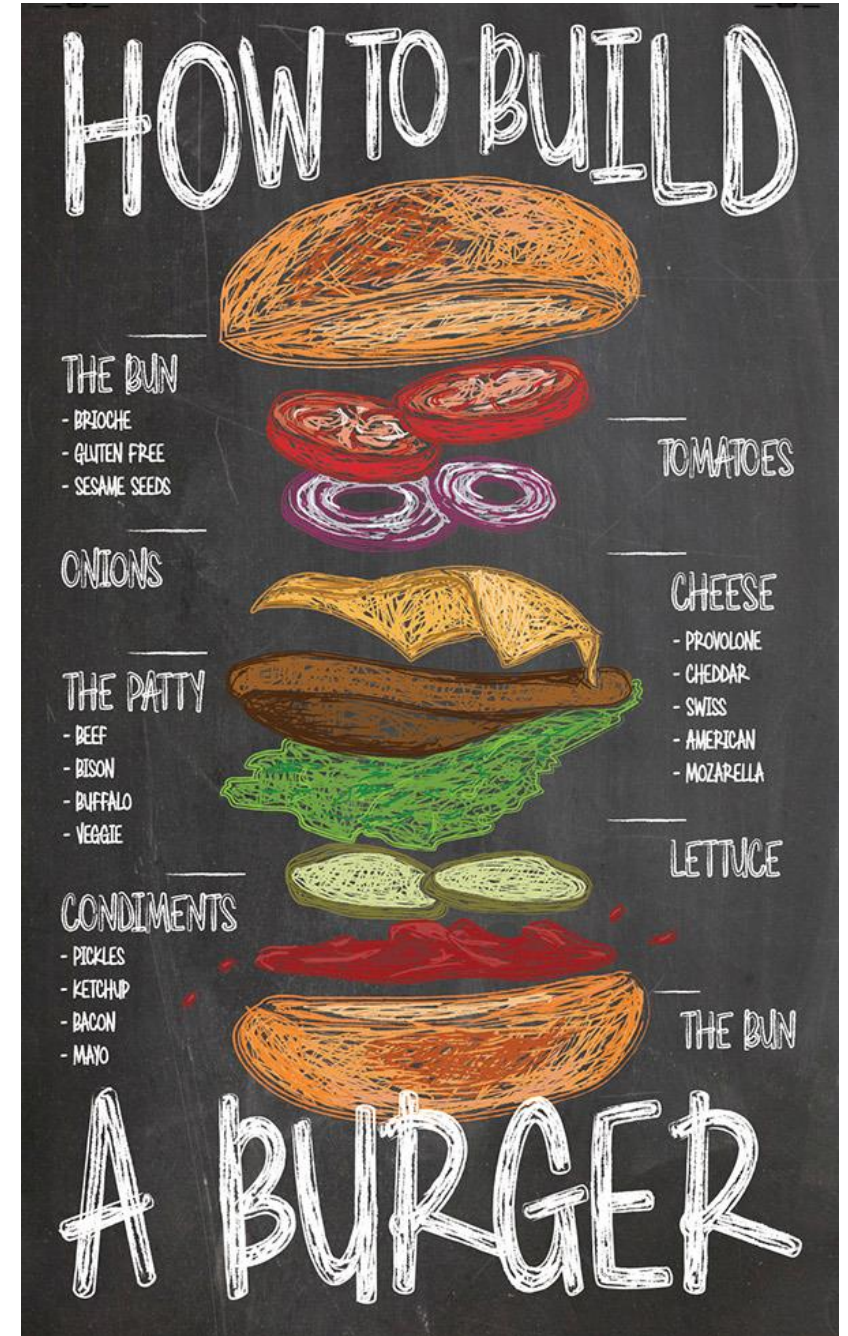
Pairing educational materials available

# May National Burger Month Or Any Month

- The burger craze continues...and transcends just ground beef on a bun



- The evolution explodes into Goode “Pairings” driving incremental sales
- Special sauce-collaboration on wine-based recipes with menu staying power-ALL YEAR LONG
- REALLY GOODE BURGER-MURPHY-GOODE MERLOT



# Goode-Thyme Red

## INGREDIENTS

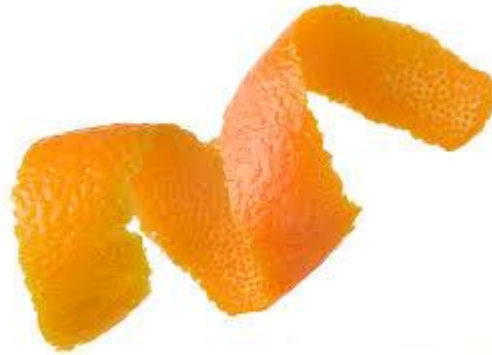
- 4 oz Murphy-Goode Merlot
- ½ oz Thyme-infused Agave Nectar\*
- 2 oz Q Club Soda

## GARNISH

- 1 Rustic Orange Twist

## METHOD

- Shake the top 2 ingredients, and strain into a highball glass filled with ice then top with the Q Club Soda and garnish with an orange peel twist



# Goode-Sangria

## INGREDIENTS

- 1 750 Btl Murphy-Goode Merlot
- 5 oz Orange Juice
- 1 cored, chopped red apple
- 1 blood or regular orange sliced
- 2 oz pomegranate seeds
- 1 Cinnamon Stick

## FLOAT

- 1 oz Grand Marnier Float
- Splash Q Club Soda

## METHOD

- Batch, Mix & Marinate ingredients for several hours or overnight, mix, fill glass half-way, add ice then top with Grand Marnier Float, finish with splash of Q Club Soda

