



DISCOVERY AWAITS



TOUR DIFFERENT TERROIR, EXPLORE THE EXOTIC, AND UNCOVER THE UNIQUE.

Every year, our highly-anticipated VineCo™ Global Passport Series takes us on a new adventure to the most prominent well-respected wine regions - from highly touted up-and-coming regions to age-old vineyards with long histories. A range of classic varietals to charismatic blends, this limited release wine series celebrates creativity and insists on excellence.

Available for a short time by reservation only, it's a one of a kind wine experience.

Where will the VineCo™ Global Passport Series take you?



RESERVE YOURS TODAY

Don't miss out on these four exclusive wines from some of the world's most celebrated wine growing regions.

Reserve your 2025 VineCo™ Global Passport Series wines by Sunday, November 10th, 2024.



RESERVE YOURS TODAY

MARSELAN MERLOT

LANGUEDOC, FRANCE

SWEETNESS: DRY | ALC. VOL: 13% | BODY: MEDIUM | OAK: MEDIUM-HEAVY

THE REGION

The Languedoc has a long history of winemaking that dates back to Roman times. It is located in southern France and is one of the largest wine regions in the world. This sunny region is situated along the French Mediterranean coast. The vineyards benefit from the Mediterranean climate with many hours of warm sunshine, cool nights from the sea breezes and minimal rainfall. They are known for their plentiful land with soil ranging from limestone to rocky sand and thick clay, making it an ideal place to grow premium grapes. It is home to the relatively new and exciting grape varietal Marselan that is a cross between Grenache and Cabernet Sauvignon.

THE WINE

This luscious French blend of Marselan and Merlot showcases the best of both varietals. The Marselan brings structure and complexity while the Merlot adds elegance and grace. Experience a symphony of juicy cherry, hints of plum and dark blackberry all balanced by subtle notes of vanilla and spice. The tannins are velvety yet structured providing a smooth, rich mouthfeel. This wine embodies the Mediterranean terroir taking you on a journey through Southern France with every sip.

THE FOOD

- Beef Bourguignon
- Ratatouille with fresh bread
- Aged gouda



PETIT VERDOT SHIRAZ

RIVERLAND, AUSTRALIA

SWEETNESS: DRY | ALC. VOL: 13% | BODY: FULL | OAK: HEAVY

THE REGION

Riverland is one of the most picturesque wine growing regions in sunny Southern Australia. This long-established region is just east of the Barossa Valley and extends for miles along the Murray River. The continental climate brings long hours of sunshine, ensuring the grapes reach their optimal ripeness. The rich soil and temperate climate make the region a perfect fit for grape growing. It's a place where citrus and stone fruit trees are abundant and where world-class vineyards are growing alongside the mighty Murray River.

THE WINE

This Aussie blend of Petit Verdot and Shiraz is bold and enticing. The Petit Verdot brings structure, depth, and freshness, while the Shiraz adds mid-palate weight and vibrant fruit notes. The nose is dominated by aromas of blackberry and plum with subtle hints of pepper and delicate spice notes. The palate is rich and full-bodied with ripe dark fruits like black cherry, plum and black currant. Supple tannins and a long satisfying finish round out this noble blend.

THE FOOD

- Grilled steak with herb roasted potatoes
- Eggplant Parmesan
- Grana Padano



PINOT GRIGIO GEWÜRZTRAMINER

LODI, CALIFORNIA

SWEETNESS: DRY | ALC. VOL: 12.5% | BODY: MEDIUM | OAK: NONE

THE REGION

Located in the heart of California's Central Valley, the Lodi region has a long history of producing high quality and diverse wines. The region enjoys a Mediterranean climate with warm sunny days and cool nights. The sandy loam soils and reliable water supply create optimal growing conditions for producing ripe and vibrant fruit. The climate allows the Pinot Grigio to retain its bright fresh character while the Gewürztraminer develops intense aromatics, showing these grape varietals are a true match to this region.

THE WINE

Meet the intriguing blend that marries the freshness of Pinot Grigio with the rich aromatics of Gewürztraminer. This wine starts with zesty citrus fruit and lychee on the nose, followed by green apple, sweet tropical fruit and delicate floral notes on the palate. The Gewürztraminer adds a subtle spicy note that brings complexity to this fruit forward blend while the Pinot Grigio keeps the wine fun and fresh. This wine is clean and crisp with bright acidity and a long lingering finish that excites the senses.

THE FOOD

- Crab cakes with mango salsa
- Caprese salad
- Camembert



GRAND RED

LODI, CALIFORNIA

SWEETNESS: DRY | ALC. VOL: 14% | BODY: FULL | OAK: HEAVY

WITH GRAPE SKINS

THE REGION

Lodi, nestled in the middle of the Central Valley, between San Francisco and the Sierra Nevada Mountains is known for its flourishing wine tourism and its long history, rooted in agriculture. The region is blessed with a Mediterranean-type climate, bringing warm, dry days, cool nights and continuous breezes off the San Francisco Bay. Located east of California's two largest rivers, these mineral rich soils and unique microclimates provide the ideal conditions for growing premium wine grapes.

THE WINE

A Californian blend of Cabernet Sauvignon, Syrah and Merlot. Aromas of ripe blackberries and plum are intertwined with juicy red fruits, soft vanilla and a hint of black pepper on the palate. This wine has many layers. The Cabernet Sauvignon brings body and structure, the Syrah shows spice and floral notes while the Merlot adds a silky texture that ties it all together. Velvety tannins, balanced acidity and a rich lingering finish make this a true Grand Red.

THE FOOD

- Braised short ribs with garlic mashed potatoes
- Portobello mushroom burgers
- Gruyère

