

A Guide to the MEMBER'S MARK WINE COLLECTION

Round out your holiday party by offering items from Member's Mark new line of delicious, quality, affordable wines.



Sam's Club is expanding its private label wine collection just in time for the holidays. Currently available in 37 states, these world-class wines are perfect for any occasion.



MEMBER'S MARK RIESLING

Sourced from: Mosel, Germany

Tasting notes: Crisp, refreshing with a touch of sweetness

Pairing tip: A food-friendly wine, the sweetness of Riesling pairs well with the saltiness of blue cheese or soft cheeses such as Brie or Camembert. Other strong items for pairing include salads, seafoods, poultry, spicy dishes and desserts.

Fun fact: Sam's Club only carries the Riesling twice a year, just ahead of Thanksgiving and Easter, so plan to stock up now! This juicy, fruity wine recently earned an 89-point rating from Wine Enthusiast, making it an ideal addition to holiday fare.



MEMBER'S MARK CHARDONNAY

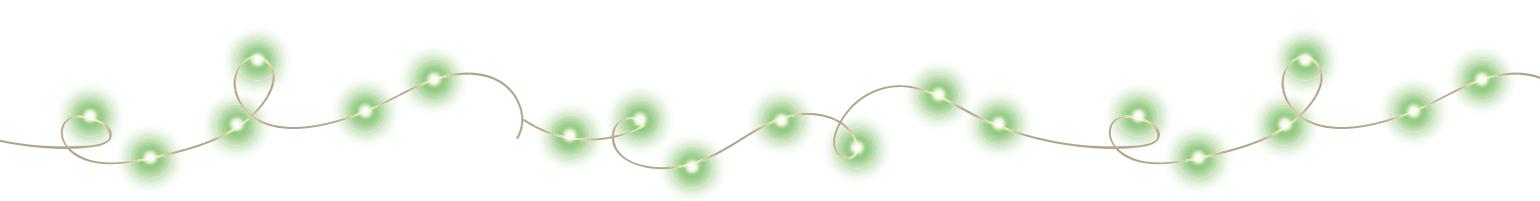
Sourced from: California Central Coast

Tasting notes: Smooth, full-bodied

Pairing tip: The complex taste of the Chardonnay pairs perfectly with roasted chicken, seafood and veggie dishes. The flavor also goes well with gruyere and mild cheddar cheeses.

Fun fact: This flavorful Chardonnay was the first wine to bear the Member's Mark distinct label. Shortly after it was introduced to clubs in October 2016, it earned a 92-point rating from the Beverage Testing Institute.





MEMBER'S MARK BLACK POINT CALIFORNIA RED BLEND

Sourced from: California

Tasting notes: Strong berry, cherry and toasty, sweet oak

Pairing tip: The rich flavors of this California red blend complement steak and chops, poultry, game and fish. The wine pairs deliciously with pasta, veggie medleys, and is bold enough to carry spicy dishes like Asian barbecue.

Fun fact: This blend contains the best attributes of cabernet, zinfandel, merlot and syrah.



MEMBER'S MARK ASOLO-PROSECCO

Sourced from: Asolo, Italy

Tasting notes: Crisp, refreshing, with soft apple notes

Pairing tip: Toast to the perfect occasion like the Italians do with savory snacks such as olives, bruschetta and thinly sliced meats.

Fun fact: A Prosecco is designated as one of two groups based on where the Glera grapes are grown: Prosecco DOC or Prosecco Superiore D.O.C.G. The Member's Mark Prosecco is the latter, which means it follows stricter geographic regulations. This bottle is produced near the town of Asolo.



MEMBER'S MARK CENTRAL COAST CABERNET SAUVIGNON

Sourced from: California Central Coast

Tasting notes: Full-bodied with currant, plum and black cherry

Pairing tip: This versatile, bold red pairs perfectly with beef dishes like burgers and steak and is also the ideal accompaniment to lamb—braised, grilled or roasted. To enjoy after dinner, pour a glass with a variety of cheeses.

Fun fact: Cabernet Sauvignon is the most widely recognized wine and made in most wine-producing countries.



MEMBER'S MARK CHAMPAGNE

Sourced from: Montagne de Reims, France

Tasting notes: Fresh with delicate notes of apple, pear and hints of white peach

Pairing tip: A fruity, bubbly beverage like this is a holiday party staple. Champagne goes particularly well with salt and fat, so stock up on snacks such as popcorn.

Fun fact: Flutes are meant for decorating more than drinking. Impress guests by serving Champagne in wine glasses so they can absorb the aroma and experience the full flavor.



MEMBER'S MARK SANGRIA

Sourced from: Spain

Tasting notes: Round, sweet

Pairing tip: This Sangria perfectly offers a taste of summer every day of the year. Serve with your favorite fruits or with spicy, fiery dishes such as chips and salsa or carne asada with grilled onions.

Fun fact: The traditional blend of red wine, sugar, brandy and fruit known as Sangria comes from Spain and Portugal. For a celebratory twist, add seltzer to your Member's Mark Sangria.



Planning a party?

Explore our guide to Member's Mark wines and mix and match to best serve your soiree. Not sure how much wine to plan for your party crowd? **Hint: A conservative estimate is one 5-ounce glass per person, per hour.** An average bottle of wine contains about 25 ounces. So, a two-hour party of 20 people calls for eight bottles of wine.