



**Like Wine. Learn Wine. Live Wine.**

**WINTER/SPRING 2019**





**About Wine Decadence:**

In 2013, Rick Cox and a group of his successful business associates created Wine Decadence. Rick wanted to share world-class wines that fit everyone’s taste, budget and lifestyle at FREE, private, in-home tasting events. In 2015, Wine Decadence added “Decadent Food” mixes to compliment our Wine Portfolio. Wine Decadence is the only Direct Sales Company to offer both wine and food at our complimentary tastings.

**Our Wines:**

Wine Decadence works closely with the highly acclaimed and respected Foley Family Wines. Foley Family Wines owns over 70 vineyards throughout the world. This enables Wine Decadence to offer exceptional quality, value and stylistic diversity in our Portfolio of over 40 Wines.

**Decadent Foods:**

Wine Decadence is very proud of our Decadent Food mixes. They are prepared in small batches using only the finest ingredients to ensure the highest quality. Our Decadent foods are all natural, contain no MSG and no preservatives. We feature salt free, sugar free and gluten free options.

**Join Wine Decadence:**

We offer incredible programs for both our hosts and our Wine Consultants. We feature free food and wine as a “Thank You” for hosting a wine tasting in your home, and the higher your party sales, the more free wine you can earn. As a Wine Decadence Consultant, you can be part of the fastest-growing company in our industry. We offer great commissions, bonuses and annual luxury trips! Ask your Consultant how you can be a host or join Wine Decadence today!

**Giving Back:**

Wine Decadence believes strongly in “giving back”! We proudly support Folded Flag Foundation, -an organization devoted to Fallen Soldiers and Angel Mission, -an organization that quietly helps struggling families throughout the US. In addition, Wine Decadence also supports many local and national charities.



*White Wines*

**SPARKLING:**

**Piccini Prosecco** ..... **\$22.00**  
This award-winning, sparkling wine is a true Italian Prosecco from the origin of the style – the Veneto region north of Venice. It is fruit-forward with rich scents of apple, lemon and grapefruit. Vivid and fresh flavors result in a crisp and refreshing wine worthy of celebration.

**CRISP WHITES:**

**Firestone Riesling** ..... **\$16.00**  
This Riesling has a delightfully bright combination of Golden Delicious apples, lemon zest and nectarine. The full, round palate displays fragrant notes of Mandarin orange and jasmine tea with honey on the finish. This wine is enhanced by blending in a small amount of Gewurztraminer to add an additional layer of complexity.

**Lucien Albrecht Gewurztraminer** ..... **\$22.00**  
A crisp, refreshing wine featuring great aromatic richness with notes of sweet spices (cinnamon and cardamom) and exotic fruit (mango, papaya and guava). On the palate it shows strong complexity, supple and ample with persistence of spicy and mango flavors. Bright acidity gives this wine just the right balance.

**Piccini Pinot Grigio** ..... **\$18.00**  
A true Italian Pinot Grigio from Veneto that entices the senses with fruity aromas of pears as well as citrus and grapefruit. This is a full, fresh and lively wine, with notes of ripe pear on the finish. Piccini Pinot Grigio is a delightful aperitif, food friendly and perfect for pairing with a wide range of foods.

**The Four Graces Pinot Gris:** ..... **\$24.00**  
True to the varietal, this Pinot Gris from Oregon’s acclaimed Willamette Valley is deliciously bright with lychee fruit, mandarin, and grapefruit zest on the nose. It fills the mouth with sweet Meyer lemon and orange blossom. A bright acidity is balanced by warm honey and cantaloupe that lead into a long, soft finish.

**Firestone Sauvignon Blanc** ..... **\$16.00**  
This estate grown Sauvignon Blanc is fermented and aged in stainless steel to capture the inherent characteristics of the varietal. Integrated aromas and flavors of grapefruit, lemon, lime zest and pineapple are enhanced by a subtle minerality for a pleasant finish. Bright and fruit-forward, this wine is especially crisp and refreshing.

**Guenoc Sauvignon Blanc** ..... **\$18.00**  
This rare Napa Sauvignon Blanc greets your senses with fragrant aromatics of guava, pineapple and lemon. These notes carry forward on the flavor profile. Bright acidity and fruit-forward character typify the best expression of the variety and lead to a crisp finish on the palate.

**Lincourt Sauvignon Blanc** ..... **\$18.00**  
Crisp and refreshing, this Sauvignon Blanc from the Central Coast of California has good structure, balance and bold acidity. Intriguing aromatics of fresh Mandarin orange blossom, white pepper and gooseberry burst from the glass. Bright flavors of ripe kiwi fruit, fresh white peach and gooseberry linger on the finish.

**Chalk Hill Estate Sauvignon Blanc** ..... **\$30.00**  
Our reserve-level Sauvignon Blanc showcases pleasant aromas of lime blossom, guava, grapefruit and toasted fennel. An unusually well balanced wine, it is both crisp and complex with flavors of nectarine, grapefruit zest and guava on the forefront. It finishes with rich texture and a graceful minerality.

**Tahbilk Estate Viognier** ..... **\$22.00**  
A full-bodied Chardonnay alternative, this Viognier by the highly acclaimed Australian vintner Tahbilk, stands out as a great expression of this vivacious varietal. Fragrant and fruit-forward, it immediately engages with aromas of citrus, rose petal and ginger spice. The palate is distinctly apricot, quince and floral in character with a pronounced acid line on the finish.





## Sweet Whites, Rosés & Reds

### SWEET WHITES:

#### *Lost Angel Moscato* \$15.00

Our refreshingly sweet Moscato from Lost Angel is a pleasant golden color with fragrant aromas of tangerine, jasmine and melon. The palate shows pretty notes of citrus fruit, honey and candied apricot followed by a nice acidity with a pleasing sweetness on the finish.

#### *Novella Symphony* \$28.00

The Novella Symphony is bursting with sweet, fresh fruit aromas. The corresponding palate features rich stone fruit, melon and honey flavors. Just the right touch of crisp acidity leads to a balanced, sweet and juicy finish. Novella wines are made to exacting standards exclusively for Wine Decadence by a premier California vintner.

#### *Novella Dolce Blanco* \$28.00

Enticing floral and citrus notes dominate the aroma of this unique, sweet, white wine. On the palate, rich apple, citrus and honey flavors lead to a soft, juicy finish in this refreshing, fruit-forward wine. Novella wines are made to exacting standards exclusively for Wine Decadence by a premier California vintner.

### ROSÉS:

#### *EOS Callos Rosé* \$16.00

The Central Coast Callos Rosé by EOS is bright ruby in color and embodies a seductive palate of strawberry, raspberry and ginger with rose petals on the nose. It displays a hint of sweetness balanced by crisp acidity, silky texture and a refreshing finish. Enjoy chilled with a wide variety of lighter fare favorites or on it's own.

#### *Acrobat Rosé of Pinot Noir* \$22.00

An exuberant pink with salmon hues, this unique Rosé of Pinot Noir exudes aromas of fresh lime zest, pomegranate and just ripe strawberries structured with a pleasant note of violet. Red cherries are immediately apparent on the palate with orange blossom, key lime and potpourri. This wine is lively and playful from the onset with focused acidity that balances the juicy fruit flavors.

#### *Chateau Val-Joanis Rosé* \$25.00

This true French Rosé is a lively, fresh and aromatic wine with a beautiful pale pink color. A well-crafted wine from the Rhône Valley – the epicenter of the Rosé world - the nose is floral and elegantly fragrant with aromas of red fruits, citrus and mineral nuances. The palate offers delicate fruit intensity with notes of raspberry, citrus fruit and nuts leading to a crisp finish with juicy acidity.

### RED BLENDS:

#### *Guenoc Victorian Claret* \$18.00

This classic Claret (Bordeaux blend) is a complex cuvee of Guenoc's award winning wines. It possesses fragrant notes of blackberry jam, black current, clove spice, Earl Gray tea and hints of oak. Well-rounded, elegant tannins on the palate bring bright acidity with delicious notes of cherry, red raspberry and blueberry followed by a long chocolaty finish.

#### *Piccini Poggio Alto Red Blend* \$24.00

A rare Sangiovese-based Super Tuscan blend full of aromatic complexity and rich, opulent flavors. It is bold and well structured marked by notes of ripe fruit – especially red cherries – and an elegant floral touch of violet. It is a generous wine – full-bodied and very smooth with somewhat sweet, lingering tannins.

#### *Kuleto Frog Prince* \$38.00

This extraordinary blend greets your senses with aromas of ripe cherry, baking spice and toasted oak. Plush flavors of red fruit, currant and dried herbs are dynamic on the palate and evolve with each sip as the wine opens up. The wine's finely balanced acidity provides structure throughout, accented by subtle tannins on the lingering finish.

### SWEET RED:

#### *Novella Dolce Rosso* \$28.00

Deep purple garnet in color, the visual richness of the Dolce Rosso is well matched by its other fine qualities. Sophisticated aromas of red plum and rum raisin leap from the glass. On the palate, concentrated flavors of jammy red and black berries combine nicely with notes of chocolate leading to a sweet, soft finish. Novella wines are made to exacting standards exclusively for Wine Decadence by a premier California vintner.

## Medium Bodied Reds

### PINOT NOIR:

#### *Discoveries Pinot Noir* \$15.00

Light ruby and violet hues fill the glass of our popular Discoveries Pinot Noir. A fragrant bouquet of red cherry, raspberry and spice leads the aroma. The palate showcases flavors of plum, white pepper and spice accompanied by hints of toastiness.

#### *Four Sisters Pinot Noir* \$22.00

This well-crafted, fruit-forward Pinot Noir presents with fragrant aromas of sweet cherry and plum with a touch of spice. Vibrant and fresh, the spice notes of the nose transfer over mid palate accentuating the plum, black licorice and dark red berry flavors. Well-balanced and smooth with firm, finely grained tannins leading to a dry finish with gusto.

#### *Fog Theory Pinot Noir* \$26.00

Fog Theory is a quality, cool-climate Pinot Noir from Santa Barbara. It is exceptionally dark and rich with aromas of ripe blackberries and candied cherry highlighted by a hint of pomegranate. The lush fruit notes are followed by a lingering finish that features a hint of violet.

### CHIANTI:

#### *Piccini Chianti Orange* \$17.00

A true Tuscan Chianti by Piccini, this wine is a deep ruby red in color. On the nose, the wine billows with an intense and persistent fragrance of mature red fruit. On the palate it is a well-structured, smooth wine with soft tannins and distinct notes of raspberry and cherry.

#### *Piccini Chianti Classico* \$20.00

This iconic "classico" region Tuscan wine earned a DOCG denomination, the highest quality classification for Italian wines. It features a complex nose filled with notes of cherry and wild berries. The palate is well-structured, elegant, round and smooth with fruity notes, soft tannins and a long finish.

### MERLOT:

#### *Firestone Merlot* \$19.00

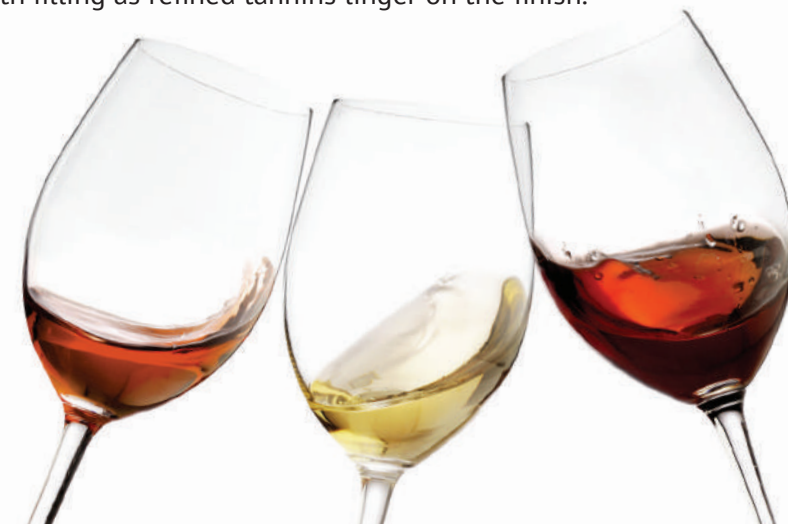
Ironically, the "Great California Draught" produced wines of exceptionally high quality, such as this Merlot. Garnet in color, it offers aromas of ripe dark plum, tobacco and cherry that lead into the palate of raspberry, clove and nutmeg. A hint of vanilla and cocoa mingle pleasantly with structured tannins on the long, slightly dry finish.

#### *Sebastiani Merlot* \$22.00

Bright, fruit-forward and complex, this Merlot has a striking ruby color with raspberry, black tea and pencil shavings on the nose. The palate is medium to full bodied with flavors of black plum, cranberries and a hint of chocolate. The bright fruit persists on the finish, intertwined with soft tannins.

#### *Three Rivers Merlot* \$23.00

This expressive Columbia Valley Merlot by Three Rivers is saturated with aromas and flavors of cherries, raspberries, cedar and spice. The red fruit and barrel flavors are creamy and carry through the complex structure. It is full-bodied and mouth filling as refined tannins linger on the finish.



Are you a Wine Enthusiast?

Are you a wine expert? Do you want to explore new wines? Would you like to receive FREE wines? If you answered “yes” to any of these questions, then it’s time to Host a FREE Wine Tasting for you and your friends.

You and your friends will have the opportunity to get together for a private, personalized wine tasting that will be fun, educational, informative and interactive.

As a “Thank You” for Hosting a Wine Tasting Event, we offer FREE wine and Decadent Food delicacies for you and your guests to enjoy at your Tasting. In addition, as a Host, you’ll also have the opportunity of receiving FREE wine, Decadent Food mixes and signature accessories after your tasting is held. The higher your sales, the more free products you will receive!

STEP 1:	STEP 2:	STEP 3:
Don't wait - Set your Date. Whether you choose “Topsy Tuesday”, “Wine Down Wednesday”, “Sangria Saturday” or “Celebration Sunday” - Your Wine Tasting Event will surely be a hit with you and your friends. Choose the date that works best for you and your Consultant - then share it with your friends.	Use phone calls, text messages, emails, posts and tweets! Like every great party, the more friends that attend, the more fun you will all have, so “talk it up”. Be sure to personally follow up with all your invited guests. You can assure them that they will enjoy their favorites wines as well as explore new wines. Plus, a Wine Decadence Tasting Event is FUN!	Chat with your Consultant about what wines you and your friends enjoy. Your Consultant will share a variety of wines and delicacies. Be sure to place your Pre-Order & receive your 10% discount. Plus, your Pre-Order counts towards your Tasting Sales. Make sure you confirm with your guests. At your tasting simply sit back, relax and “like, learn and live” Wine Decadence.

Wine Decadence has a very generous Reward Program for our Hosts. Our rewards start at only \$350 and you can choose a FREE bottle of wine and 2 Free Decadent mixes from our Host Only Reward Specials. The higher your sales, the more FREE products you will receive. Take a look at the Host Rewards Chart below & also talk to your Consultant about our monthly and seasonal specials.

	Buying Guests	Casual Collection	Classic Collection	Premium Collection	Chairman's Choice	Decadent Foods	Accessory Gift Pack
\$350	3	Pick 1				Pick 2	FREE
\$500	3	Pick 1	Pick 1			Pick 3	FREE
\$750	5	Pick 1	Pick 1	Pick 1		Pick 3	FREE
\$1,000	6	Pick 2	Pick 1	Pick 1		Pick 5	FREE
\$1,500	6	Pick 2	Pick 2	Pick 1		Pick 5	FREE
\$2,000	6	Pick 2	Pick 2	Pick 2		Pick 5	FREE
\$3,000	8	Pick 2	Pick 2	Pick 2	FREE	Pick 5	FREE
Additional Booking Rewards: On night of tasting, for every booking scheduled, Host can purchase one of our selected accessories or food items for 50% off.							

UNOAKED CHARDONNAY:

- Discoveries Chardonnay*.....\$15.00
- The Discoveries Chardonnay is light golden in color with aromas of flint, melon and fresh pear. On the palate it boasts plenty of fresh fruit character, with yellow apple and pear predominating. Bracing acidity and an elongated finish make this a popular medium-bodied Chardonnay.
- EOS Chardonnay*.....\$17.00
- Fruit for this Chardonnay was selected from premier vineyards in California’s Central Coast. It offers aromas of crisp red apple, sweet melon and a hint of citrus. The fruit-forward palate displays notes of smooth lemon custard, pineapple and tropical fruit that are accented by a light touch of oak that adds depth and character.
- Three Rivers Chardonnay*.....\$18.00
- Filled with aromas and flavors of green apple, Asian pear, grapefruit and citrus, this steel Chardonnay is a refreshing alternative to Sauvignon Blanc. It shows a crisp minerality and clean varietal character without the influence of oak or malolactic fermentation. Its bright fruits and zippy acidity lead to a pleasant lingering finish.

OAKED CHARDONNAY:

- Sebastiani Chardonnay*.....\$19.00
- This classic Napa Chardonnay opens with fresh aromas of pear, citrus and nectarine. The palate is bright and crisp, with refreshing flavors of lemon, peach and apple. Undertones of crème brûlée and oak add complexity to the mouth and intermingle with a nice acidity on the finish.
- Proximity 26 Chardonnay*.....\$22.00
- Offering delicate aromas of Fuji apple, lemon zest and a hint of toasted baking spice, this Chardonnay from Coastal California is a standout. The palate is graceful with soft fruit and notes of toasted oak and key lime complimented by vanilla and caramel. Its moderate acidity balances the elegant structure resulting in a soft, round finish.
- Gavilan Chardonnay by Chalone*.....\$24.00
- Gavilan Chardonnay dazzles with bright, fruit-focused layers of apricot, mango and peach infused with hints of vanilla from the French oak barrels. Rich stone fruit and butterscotch flavors are followed by a lingering mineral finish. Complex and concentrated, the flavors and balanced acidity are the result of extreme diurnal temperature swings (warm days and cold nights) on the vineyard.
- Lincourt Chardonnay*.....\$28.00
- Lincourt is highly regarded for producing Chardonnays that showcase true varietal characteristics. An attractive nose of pineapple, honeysuckle, white flowers and vanilla transform on the palate. The mouth bursts with complex tropical fruits, white peach and fig. This Chardonnay’s bright acidity is balanced by touches of sweet sandalwood and butterscotch on the lingering finish.

- Chalone Estate Chardonnay*.....\$30.00
- This reserve Chardonnay opens with a delicate bouquet of lemon, nectarine and a warm toastiness. The palate is complex, finessed and balanced with flavors of orange zest, apricot and a hint of vanilla. The exceptional complexity and minerality found in this wine is unique to California’s coastal Chalone viticultural region.





Full Bodied Reds

ZINFANDEL:

**EOS Reserve Zinfandel** ..... \$22.00

Deep garnet in color with enticing aromas of ripe strawberry and Bing cherry with a hint of vanilla in the background. The aromas carry through to the palate where strawberry and cherry mingle with dried fig and barrel spices. This is a well-balanced Zinfandel with bright acidity and a long finish.

**Sebastiani Zinfandel** ..... \$25.00

A rich ruby color in the glass, this Sonoma Zinfandel opens with notes of raspberry and plum accented by white pepper and vanilla spice. This fruit-forward character carries through to the palate with juicy flavors of raspberry, wild dark berries and white pepper with a touch of cinnamon. The finish has nice tannins that balance the lush, berry texture.

MALBEC:

**Camila Malbec** ..... \$14.00

Blended through a creative process unique to this Argentinian winery, this Malbec includes fruit from three estate vineyards ranging from 2900 to 3500 feet in elevation. It is deep red in color with a brilliant nose of ripe plum, red fruits, marmalade and berry jam. The wine has elegant and balanced flavors with soft tannins that lead into a long, clean finish.

**Nieto Senetiner Malbec** ..... \$18.00

The flagship Malbec of a premium Mendoza Valley winery in Argentina, this is a deeply colored wine that offers aromas of ripe red fruits and plum with a hint of vanilla. On the palate, black cherries and berry fruit mingle with hints of spice and earth. The finish is long with well-integrated smooth tannins.

SHIRAZ:

**Four Sisters Shiraz (Syrah)** ..... \$16.00

This bold and well-crafted Australian wine leads with subtle fruit tones of raspberry, blackberry and plums supported by a hint of barrel spices. Vibrant and fresh, the spice notes of the nose transfer over mid-palate accentuating the red and black fruit flavors. The result is a perfectly balanced wine with medium acidity and moderate tannins.

Full Bodied Reds

CABERNET SAUVIGNON:

**Discoveries Cabernet Sauvignon** ..... \$16.00

The Cabernet Sauvignon by Discoveries is a deep ruby color with aromas of strawberry rhubarb, black tea, cherry and blackcurrant accompanied by toasted oak, almond and a hint of cocoa. On the palate, concentrated fruit flavors give way to smooth tannins. Extraordinary growing conditions kept the acids high while still bringing the fruit to full maturity, making this an ideal food pairing wine.

**EOS Cabernet Sauvignon** ..... \$20.00

This Central Coast Cabernet Sauvignon by EOS entices your senses with aromas of blackberry, cassis and cigar box. The aromas lead into flavors of black cherry with a hint of earthiness. This well-crafted wine has a delightful fruit-forward character with soft tannins and a lingering finish with a note of dark berry sweetness.

**Firestone Cabernet Sauvignon** ..... \$23.00

Firestone Vineyard's Paso Robles Cabernet Sauvignon is deep and inviting. The wine displays aromas of black cherry and dark plum resulting in a lovely hint of violet. The palate is plush with flavors of cherry cola and cocoa that are rounded out by a firm tannin structure ensuring a smooth lingering finish.

**Proximity 26 Cabernet Sauvignon** ..... \$26.00

This full-bodied Cabernet Sauvignon displays a rich crimson color as intense aromas of blackberry, cherry and mocha invite you into the glass. A weighty yet complex palate of deep red fruit, vanilla and a hint of espresso add to the full body of this wine. The long and satisfying finish is a perfect balance of acidity and soft lingering tannins.

PETITE SIRAH:

**EOS Petite Sirah** ..... \$22.00

There is nothing "petite" about this powerful wine from EOS in coastal Central California – our boldest red. Inky black in color, this Petite Sirah displays aromas of blackberry, cassis liqueur, violets and cured meats. The palate is dry with refined silky tannins, finishing with hints of sweet tobacco.



All of our Decadent Food mixes are easy to prepare and enjoy.

DIP MIXES \$4.95 | 3 for \$12

Our seasonings and dip mixes can be used as dips, seasonings, sprinkled on pasta or meats or to add a new dimension to your favorite recipe.

Asiago Garlic

The sharp and semi-sweet taste of Asiago blended with the tangy garlic flavor makes this healthy dip mix a “must have.”

Cheesy Beer

This delicious dip is a crowd favorite. It makes an excellent cheese ball. Hint: It also makes a great cheese sauce over vegetables.

Crab

You’ll love this dip on its own or add some crabmeat for an extra special delight.

Enchilada

This boldly spiced mix will liven up any palate with its rich Mexican flavors. Ole!

Garlic Bacon Ranch

A favorite dip - add it to ground meat or rub it on your favorite cut of meat as the perfect “rub”. Enjoy the taste of summer grilling all winter long!

Loaded Potato

Filled with all the baked potato classics - bacon, chive and sour cream - this popular dip is perfect by itself or as a potato topper. A real “comfort food.”

Pineapple Habanero Salsa

Sweet and savory with a zesty kick! Not in the mood for salsa, no problem - make this a hummus dip.

Puttanesca

If you like Italian specialties, then you’ll love this dip. Add it to your meatball recipe, pasta sauce, pizza sauce or prepare an Italian tomato fish sauce. Puttanesca Mix is one of our most versatile dip mixes.

Spicy Garlic Salsa

The sweet blend of garlic with this spicy salsa blend will kick your senses into high gear. (Try as a hummus dip also.)

Spinach Parmesan

Want healthy? Use yogurt for this dip. Better yet, create a spinach masterpiece by simply adding this to cooked spinach. Feel free to add artichoke hearts to transform this dip into quite the delicacy.

Tropical Garlic

A sweet and tangy blend that will enhance any meat, chicken or fish. Simply add a cup of olive oil to create a Decadent Marinade. “Note: Do not use virgin olive oil.”

Tuscan Oil Dipping

This delicious dipping mix has a beautiful marriage with our Tomato Basil Focaccia Bread. Viva Italiano! “Note: Do not use virgin olive oil.”

 Salt Free  Gluten Free  Sugar Free

BREAD MIXES \$7.95 | 3 for \$20

Classic Beer Bread

This bread is very flavorful on its own, or try adding one of our Decadent Dip mixes for extra pizzazz.

Cheddar Bacon Beer Bread

You’ll feel like a Master Chef when you and your family are enjoying our Cheddar Bacon Beer Bread. Enjoy the kick of its cheesy, bacon flavor.

Tomato Basil Focaccia Bread

Only you will know how easy this bread is to make. This true Italian classic has received rave reviews.

SOUP \$9.95

Chicken Pot Pie

Our Chicken Pot Pie is every busy person’s dream come true. All you need to do is add milk, stir and cook for 15 minutes and you have a hearty meal ready to enjoy. Add “left-over” chicken, turkey or beef and serve with our Classic Beer Bread or Cheddar Beer Bread.

DESSERT MIXES \$6.95 | 3 for \$18

All dessert mixes can be made into a sweet dip for fruit, grahams, cookies, cheesecake, mousse, parfait, frosting, bagel spread, sweet cheese ball, filling and more!  
Hint: Can be frozen for use at a later time.

Chocolate Lover’s

Love Chocolate? Feast on this delicious Decadent Dessert. Our Chocolate Lover’s mix pairs perfectly with all of our sweet wines.

Spiced Pumpkin

Not just for the Holidays! Enjoy this spicy pumpkin dessert on a graham cracker crust. Your sweet tooth will thank you.

Sinfully Cin-a-bon

This sugar and spice mix can be added to whipped butter for a special breakfast treat on toast or a bagel.

Peach Apricot

Create the perfect parfait with layers of canned peaches. For a special treat, drain the peaches and gently “marinate” them in any of our sweet wines.

Sea Salt Caramel

Enjoy the Decadent flavor of this favorite dessert mix. The sweet and salty contrast along with caramel flavoring equals one sensational taste.

Strawberry Shortcake

This classic dessert should be enjoyed all year long. For an added treat serve with fresh fruit.

Tiramisu

No need spending hours preparing Tiramisu from scratch. You can prepare this in 5 minutes and get the same fabulous dessert treat.

Key Lime Pie

Can a dessert be refreshing? Yes, our Key Lime Pie is bold, tart and most refreshing. Think “spring & summer” this winter.

Carrot Cake

Be creative - prepare our Carrot Cake mix as a Dessert Ball and roll it in chopped pecans or walnuts.

WINE MIXES \$9.95

All of our drink mixes can be made into frozen drinks, slush drinks or “on the rocks cocktails”.  
These unique cocktail mixes can be made with white wine, red wine or conventional liquors.

Apple Martini

Create the perfect Wine Martini using a lively fruity chardonnay with our Apple Martini Wine Mix. Don’t feel guilty...after all, this combo is “fruit filled.”

Limoncello

Whether you add wine or your favorite liquor, you’ll enjoy this sweet citrus surprise. You’ll immediately feel like you’re visiting Italy as you enjoy your new favorite drink.

Raspberry Long Island Iced Tea

Time to get adventurous! Mix it with white wine or red wine or better yet rose. Each will have a different flavor but all will be quite DELICIOUS!

Sangria

When it’s time to have fun, create the perfect Wine Decadence Sangria! Add your favorite chopped fruit for that extra zest! Perfect to share with family and friends.

Cranberry Pomegranate

When the weather is cold outside, our Cranberry Pomegranate Wine Mix is a great way to enjoy a “stay at home” winter’s night.

 Sugar Free

# Recruiting & Opportunities

## *The Wine Decadence Opportunity*

Wine Decadence has the winning combination - exceptional wines, "Decadent Food" mixes and signature accessories. Most importantly we have men and women just like YOU, who want to have fun, learn about wine and make money.

### ***It's Fun***

Everyone loves wines and lives with wine. We drink wine when we're celebrating, we drink wine when we're socializing and we drink wine with our meals. In the US, wine is a \$219 BILLION industry. Now you can be part of that industry by becoming a Wine Decadence Consultant.

### ***It's Easy***

Wine Decadence tastings are informational, educational fun and free. Consultants are fully trained to simply market, educate and entertain at our Tastings. Our Hosts and Guests love our exceptional wine & Decadent Food mixes and that means lots of bookings and profits for you! As a Consultant, you ensure your host and guests enjoy the perfect social shopping experience.

### ***It's Unique***

As a Wine Decadence Consultant, you will showcase our wines from the prestigious Foley Family Wines. Our Wine Portfolio features over 45 wines from around the world. Wine Decadence offers our Consultants FREE Tasting Replacement Sets, specials that are discounted up to 75% and much more.

### ***It's Profitable***

As a Wine Decadence Consultant you start by earning 20-25% commission from your first day! As you grow your business and build your team, you'll have the opportunity to earn commissions on your ENTIRE structure, up to \$20,000 yearly bonus and a 12-month lease on a Buick LaCrosse. Wine Decadence also offers bonuses, trips, recognition, rewards and much more!

*Join Today & Like Wine. Learn Wine. Live Wine.*

#### **Wine Decadence**

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