



Welcome To-ONEHOPE

We started ONEHOPE in 2007 in the back of this pickup truck. Six friends in our early twenties—on a mission to change the world with wine. Today, we've grown into a state-of-theart winery in the heart of Napa Valley with a portfolio that has received 100+ awards and over twenty 90+ point ratings.

We have reached \$10M in charitable donations to over 40,000 local nonprofits and have proudly partnered with global organizations that have allowed us to extend our impact even further. We have served over 3 million meals through WhyHunger, built 3 schools with Pencils of Promise, and have provided clean water for 80,000 people with charity:water.

YOU'RE INVITED TO Sip and Support

Our Cause Entrepreneur will guide you through this fun and meaningful wine tasting experience where you will learn about wines while giving back.

We hope that you make ONEHOPE your wine of choice by joining our Wine Club and making an impact all year round.









ONE HOPE

RECEIVE \$500
VALUE IN WINE,
EXPERIENCES,
AND DISCOUNTS
FOR \$20

Wine Olub

With over 70 wines to choose from, Wine Club allows you to indulge in the unique variety of the only Wine Club that gives back.

WINE CLUB BENEFITS	Wine Club	RETAIL
6 Bottles of award winning 90+ or best sellers	\$162	\$180
Lifetime Membership Fee	\$20	NA
Shipping	FREE	\$20
Rewards %	5%	5%
Wine Club Total 6 BOTTLE	\$182	\$200
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Receive \$500+ in free wine & experiences for only \$20.	additional Wine Club Benefits
Shipping on all scheduled orders	FREE
Shipping on all incremental orders \$99+	FREE
A la Carte Discount ON 1-11 BOTTLES	10% Off
A la Carte Discount ON 12+ BOTTLES	20% Off
Complimentary Reserve Wine ON 2ND SCHEDULED ORDER	\$40 Value
Complimentary Iconic Wine ON 4TH SCHEDULED ORDER	\$100 Value
Two Free Tastings at Winery UNLOCKED ON 3RD SHIPMENT	\$100 Value x2 - Valid for 1 Year
Happiness Guarantee	WE'LL REPLACE FREE
New & Small Production Wine Releases	EARLY ACCESS
5% reward points for gifting and a la carte	ANYTIME

Wine Plub 6+Bottles = 10% Off / 12+ Bottles = 20% Off

Did you know that 100M people in the US drink wine on a regular basis and that we consume over 15M bottles per day? Imagine the collective impact we could make on the world if everyone made ONEHOPE their wine of choice!

We recommend starting your first order with our *Award Winning 90+ or Best Sellers*. You can swap in new selections from our portfolio of over 70+ wines any time!



\$180 \$162 Award Winning 90+

A variety of award-winning California and Italian wines. Includes mostly reds with some of our latest releases in addition to 90+ rated.

Herstory Italian Prosecco - \$32 \$28.80

Vintner Chardonnay - \$26 \$23.40

Herstory Rosé - \$28 \$25.20

Vintner Pinot Noir - \$27 \$24.30

Vintner Red Blend - \$27 \$24.30

Paso Robles Cabernet - \$40 \$36.00



\$180 \$162 Best Sellers

A beautifully curated selection of mostly whites with 90+ award winning wines from California's finest growing regions.

Vintner Sparkling Brut - \$27 \$24.30
Arroyo Seco Chardonnay - \$35 \$31.50
Vintner Sauvignon Blanc - \$25 \$22.50
Vintner Rosé - \$25 \$22.50
Vintner Cabernet Sauvignon - \$28 \$25.20
Monterey Pinot Noir - \$40 \$36.00

Enjoy Wine Perks!

As a Wine Club Member, you will receive complimentary wine throughout your membership.

2ND SHIPMENT (\$40 VALUE!)

Reserve Paso Robles Cabernet Sauvignon

4TH SHIPMENT (\$100 VALUE!)

Reserve Bellmunt, Catalunya Esperanza Red Wine







HERSTORY

Prosecco

Italy | 2021

TASTING NOTES

Crisp and refreshing with notes of pear, green apple, light, fresh bubbles

PAIRINGS

Pairs with fruit and cheese plate, seafood chowder, and lemon cake.

SWEETNESS: Off-Dry ACIDITY: Balanced BODY: Light ALCOHOL: 11%



VINTNER

Chardonnay

California | 2020

TASTING NOTES

Layered with vanilla cream and intense citrus aromas. The palate is rich and viscous with lasting finish like meringue.

PAIRINGS

Pairs with spiced squash, creamy cheeses, fresh crab, and macaroons.

SWEETNESS: Low ACIDITY: Medium
BODY: Medium ALCOHOL: 13.5%



HERSTORY

Rose

Italy | 2021

TASTING NOTES

Bright with notes of rose petal, white strawberry, and cherry candy.

PAIRINGS

Pairs with watermelon jerky, prosciutto pizza, and lemon risotto.

SWEETNESS: High ACIDITY: High
BODY: Medium ALCOHOL: 11%



VINTNER

Pinot Noir

California | 2020

TASTING NOTES

Notes of rich and ripe raspberry, dark cherry, and a hint of cinnamon.

PAIRINGS

Truffle cheese, fajitas, grilled Salmon, and brownies.

SWEETNESS: Medium ACIDITY: Medium BODY: Low ALCOHOL: 13.5%



VINTNER

Red Blend 596 2

California | 2019

TASTING NOTES

Big and bold with complex berries and cocoa aromas. Full of depth and richness like dense chocolate cake.

PAIRINGS

Arugula salad, grilled bacon burgers, BBQ ribs, and berry pie.

SWEETNESS: Medium ACIDITY: Medium BODY: Medium ALCOHOL: 13.5%



RESERVE

Cabernet Sauvignon Source

Paso Robles | 2022

TASTING NOTES

Bold notes of dark cherry, dried herbs, and fresh vanilla beans.

PAIRINGS

Walnuts, braised greens, blue cheese stuffed flank steak, rosemary cake.

SWEETNESS: Low ACIDITY: Medium

BODY: Medium ALCOHOL: 13.9%



Do you love talking about wine?

Start a side hustle and become a Cause Entrepreneur



Sparkling Brut 90%

California

TASTING NOTES

Fresh and delightful with pineapple and citrus notes combined with crisp green apple.

PAIRINGS

Pairs with fish & chips, lemon tart, melon salad, potato chips, or a blackberry honey prosciutto panini.

SWEETNESS: Off-Dry BODY: Light

ACIDITY: Crisp ALCOHOL: 11%

VINTNER

Sauvignon Blanc

California | 2020

TASTING NOTES

Tangy and fresh with plenty of bright tropical notes and citrus-forward flavors. Notes of lime, lemon, guava, and star fruit.

PAIRINGS

Pairs with citrus sorbet, oysters, grilled artichokes, and lemon pie.

SWEETNESS: Dry **BODY**: Light

ACIDITY: Crisp

ALCOHOL: 12.6%



Chardonnay

Arroyo Secco | 2020

TASTING NOTES

Complex and unique wine filled with flavors of lemon, pineapple, sweet cream, and vanilla.

This bottle shines alongside sage-butter halibut, toasted nuts, and roasted sweet potato.

SWEETNESS: Low ACIDITY: Crisp BODY: Medium **ALCOHOL: 13.8%**



VINTNER

Rose

California | 2020

TASTING NOTES

A rich strawberry backbone with hints of cherry, watermelon, and citrusy aromas in a delicate pink juice.

PAIRINGS

Baked ham, strawberry salad, grilled tomatoes, fresh herbs.

SWEETNESS: Dry BODY: Light

ACIDITY: Crisp ALCOHOL: 12.4%



RESERVE

Pinot Noir

Monterey County | 2020

TASTING NOTES

The cool climate of Monterey coupled with sandy soils boast textured tannins and generous aromas distinctive to Pinot Noir.

PAIRINGS

Cheese and chutney, cranberry rice salad, dark chocolate, lamb gyro.

SWEETNESS: Dry BODY: Medium

ACIDITY: Balanced ALCOHOL: 12.5%



Cabernet Sauvignon \$93.5

California | 2020

TASTING NOTES

Intense and integrated with black and red berries and a touch of cinnamon.

PAIRINGS

Truffle cheese, fajitas, grilled salmon, and brownies.

SWEETNESS: Off-Dry **BODY:** Light

ACIDITY: Balanced ALCOHOL: 13.5%

Do you love talking about wine?

Start a side hustle and become a Cause Entrepreneur

Customize a Shimmer Bottle with your own design or logo!







Giff and Give Back YEAR ROUND

GIVE TWICE! When you gift ONEHOPE you are giving two gifts at once. One to the person receiving the gift, and another to someone on the receiving end of the donation made from the gift.



Customize any gift that gives back to your favorite cause! (Minimum quantities apply.)

Vine brings people TOGETHER

Did you know that for every 10,000 people who join our Wine Club — we raise an estimated \$1M to help fund nonprofits?

Recently, members from our ONEHOPE team built an 8-panel solar system to power lights, refrigeration, and a television for children of the Amuyuwoü community—a very remote village in La Guajira, Colombia—that does not have electricity or running water. This project will make a profound impact on the quality of life and education for these children and their families and we were honored to be a part of it.

To date, we have raised nearly \$10M to fund projects like these through the ONEHOPE Foundation











Hosta Wine TASTING

A fun and meaningful wine tasting experience to learn about wine that gives back.



Raise Money

ONEHOPE is the only winery that donates 10% of sales to



Fun with Wine

Invite friends, co-workers, o family together for a 90 mir wine tasting experience

Our guided wine tasting includes six award-winning wine selection: for only \$99 (\$180 Value)



Earn Rewards

Earn 10% towards futur wine purchases*

> *Event must reach \$50 or more to qualify.







Vaste and Discover

With over 70 wines in our portfolio, you'll enjoy endless ways to discover new wines! Remember, Wine Club Members can swap their selections at any time!

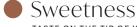
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Wine Education 101

The Structure of Wine

Wine is a complex beverage that is often enjoyed for its range of flavors and textures. In this tutorial, we will explore the 'Structure of Wine' which refers to the essential components that give wine its character.

The four pillars of wine structure are Sweetness, Tannins, Acidity, and Alcohol. Knowing how these components interact can greatly enhance your wine tasting experience.



TASTE ON THE TIP OF YOUR TONGUE

Definition: Sweetness in wine comes from the residual sugar that remains after fermentation. This sugar enhances the fruit flavors and the overall perception of the wine.

Sensation: You'll notice sweetness primarily at the tip of your tongue.



TASTE THIS IN THE BACK OF YOUR CHEEKS

Definition: Tannins are naturally occurring compounds found in the skins, seeds, and stems of grapes. They contribute to the wine's body and complexity.

Sensation: Tannins create a drying sensation, mostly toward the back of your cheeks - think of the feeling when you bite into a very green banana.

Acidity

FEEL THIS IN YOUR THROAT AS THE WINE GOES DOWN

Definition: Refers to the fresh, tart and sour attributes of the wine which are evaluated in relation to how well the acidity balances out the sweetness and bitter components of the wine (such as tannins).

Sensation: You'll experience acidity in your throat as the wine goes down.

Alcohol

FEEL THIS IN YOUR CHEST AT THE FINISH

Definition: Alcohol is produced during fermentation when yeast converts sugars into alcohol and carbon dioxide. The level of alcohol can affect the wine's body and flavor intensity..

Sensation: You'll feel the warmth or heat of alcohol in your chest as you drink.

The Five S's

Fully engage your senses and appreciate the complexities of every glass by engaging in the Five S's



SIGHT

Tip the glass in front of the light. Check for clarity. Saturation = Flavor

SWIRL

Aerate the wine, allowing oxygen to mix with the wine, which releases its aromas and flavors.



SMELL

Detect the various aromas in the wine, which can range from fruits and spices to earthy and floral notes.

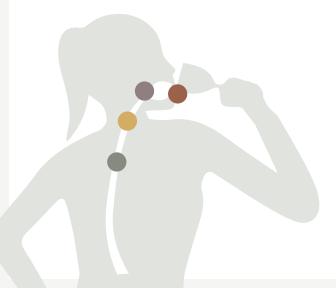
SIP

Taste the wine and assess its flavors, body, and texture.



SAVOR

Reflect on your overall impression of the wine. Did you enjoy it?
What stood out to you the most?





If you love wine and giving back, consider

joining as a Cause Entrepreneur!

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ONEHOPEWINE.COM