

# Cookie Cellars

2019 MACARON



## winemaker notes

This red dessert wine was made as a Port-style wine with 100% Touriga Nacional. The winemaking techniques employed offers a wine with deep, rich color and aromas of prune, blackberry and cherry. The finish has mature characters of cedar, cigar box and leather. The mouth is smooth and velvety, balancing the alcohol and sweetness. Soft fruit tannins are present in the mouthfeel. The mid-palate exhibits the same red fruit as the nose. The high alcohol content and sweetness delight in the finish. Serve it as an “aperitif” or after dinner with dessert. \*Please note this is a 500 ml bottle.

**Appellation:** California

**Varietals:** 100% Touriga Nacional

**Alc:** 18.5%

**Released:** November 2020

GLUTEN  
FREE

## About the Brand

Cookie Cellars welcomes you with a wonderful tray, beckoning you to kick your feet up, relax and treat yourself.

## profile

**Nose:** Prune | Blackberry | Cherry | Strawberry

**Mouth:** Prune | Blackberry | Cedar | Tobacco | Smooth | Medium finish



**Serve:** Room temp

**Aging:** 8 years

**Pairs well with:** Chocolate cake | Dried fruit & nuts | Blue cheese | Gorgonzola

**Similar to:** Previous Cookie Cellars Macaron and Gemme Cellars 2018 Ruby

**Fun fact:** Touriga Nacional, Tinta Barroca, Tinta Roriz and Tinto Cão are the main varietals used in Port from Portugal.



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**16**  
servings

**15m**  
prep

**55m**  
cook time

**try with**  
sweet reds

## Triple Chocolate Cake

### Ingredients

#### CAKE

- 1 package (2-layer size) devil's food cake mix
- 1 package (4-serving size) chocolate instant pudding mix
- 4 eggs
- 1 1/4 cups water
- 1/2 cup vegetable oil
- 1 tablespoon McCormick® All Natural Pure Vanilla Extract
- 1 cup semi-sweet chocolate chips

#### GLAZE

- 1/2 cup sugar
- 1/4 cup milk
- 3 tablespoons butter
- 1/2 cup semi-sweet chocolate chips
- 1 teaspoon McCormick® All Natural Pure Vanilla Extract

### Directions

Preheat oven to 350°F. For the Cake, mix cake mix, pudding mix, eggs, water, oil and 1 tablespoon vanilla in large bowl with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes. Stir in chocolate chips. Pour into greased and floured 12-cup Bundt pan.

Bake 55 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Invert cake onto wire rack. Cool completely.

Meanwhile, for the Glaze, mix sugar, milk and butter in small saucepan. Stirring constantly, bring to boil on medium heat and boil 1 minute. Remove from heat. Stir in chocolate chips and 1 teaspoon vanilla until chocolate is melted. Spoon glaze over cooled cake.