



Cookie Cellars

BISCOTTI

winemaker notes

Cookie Cellars Biscotti red blend radiates dark fruit characters in the nose, such as plum, cherry and blueberry. You may also detect fragrances of violets, toasted oak and even smoked meat. With Cabernet Franc and Tannat representing 75% of the blend, the tannins are ample and prominent. In the attack, there is a mix of sensations between structure and sweetness. This sweet red has a pleasant, smooth side to it as well. Biscotti is a robust and harmonious wine, balanced in the finish with plenty of acidity, alcohol and tannins.

Appellation: California

Varietals: 40% Cabernet Franc | 35% Tannat | 20% Petit Verdot | 5% Tempranillo

Alc: 13.5%

Released: February 2025

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: Red fruit | Plum | Cherry | Blueberry | Smoked meat | Toasted oak

Mouth: Structured | Sweet | Pleasant | Smooth | Robust | Balanced | Tannic



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Enchiladas | Beef and broccoli | Meatloaf | Sweet potato fries | Chocolate desserts | Roquefort | Gorgonzola

Similar to: Royal Mama Queenie's Blend and Panache Lane Bodacious

Fun fact: The sweetness of a wine is determined by its Residual Sugar (RS), the level of glucose and fructose (grape sugars) that are not converted into alcohol during fermentation.



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4
servings

15m
prep

16m
cook time

try with
sweet reds

Beef and Broccoli Stir Fry with Green Curry

Ingredients

2 tablespoons olive oil
1 pound boneless beef sirloin steak, cut into thin strips
2 cups broccoli florets
1 cup chopped onion
1/2 cup chopped shallots
1 tablespoon finely chopped garlic
1 tablespoon finely chopped ginger
1 1/2 teaspoons finely chopped lemon grass, (optional)
1 cup Thai Kitchen® Unsweetened Coconut Milk
1 cup beef stock
1 tablespoon Thai Kitchen® Gluten Free Green Curry Paste
1 tablespoon Thai Kitchen® Gluten Free Premium Fish Sauce
1 tablespoon lime juice
1/2 cup fresh basil leaves, cut into thin strips

Directions

Heat oil in wok or large skillet on high heat. Add steak; cook and stir 1 minute. Remove meat and set aside.

Drain remaining oil from skillet, but do not clean. Add broccoli, onion, shallots, garlic, ginger and lemon grass, if desired; cook and stir 4 minutes or until vegetables are softened.

Stir in coconut milk, stock, curry paste, fish sauce and lime juice. Bring to a boil. Reduce heat to medium; simmer 10 minutes. Return beef to pan and stir in basil. Cook 1 minute or until heated through. Serve over cooked jasmine rice, if desired.