



Elance Cellars

2022 WINEMAKER'S BLEND

winemaker notes

This is a new wine for our Elance Cellars brand, the Winemaker's Blend. The 2022 vintage has mellowed, adding nuance to this dry red blend. We start with aromas of strawberry, raspberry, plum and ripe cherry. After the initial display of red fruits, mature flavors of toasted oak and milk chocolate prevail. The charming attack in the mouth is accompanied by the same red fruit characters. With smooth tannic intensity and a hint of acidity toward the silky finish, our new Elance Cellars Winemaker's Blend is a great addition to this elegant brand.

Appellation: Lodi

Varietals: 70% Cabernet Franc | 30% Zinfandel

Alc: 14.2%

Released: June 2024



About the Brand

Elance Cellars wines exude the elegance and sophistication of old-world winemaking, reimagined in the modern age.

profile

Nose: Strawberry | Raspberry | Plum | Cherry | Toasted oak | Milk chocolate

Mouth: Red fruit | Smooth tannins | Hint of acidity | Silky finish



Serve: Room temp

Aging: 4 years

Vinotype: Sensitive

Pairs well with: Roast turkey | Grilled chicken | Pasta bolognese | Game meat | Bacon-wrap potato | Charcuterie | Brie | Goat cheese | Camembert

Similar to: Fog Vineyards Cabernet Franc and Joy Cellars Jubliant

Fun fact: Cabernet Franc along with Cabernet Sauvignon, Merlot and Carménère are the four main grape varietals in a Bordeaux-style red wine.



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8
servings

10m
prep

15m
cook time

try with
dry reds

Bacon-Wrapped Chop Steak

Ingredients

1 pound ground beef (90% lean)
1 pound pan sausage (ground breakfast sausage)
4 slices of bacon
Stubb's Beef Rub or Stubb's Steak Rub
1/2 cup Stubb's® Hickory Bourbon Barbecue
Sauce

Directions

Prepare grill for direct cooking.

In a large bowl, lightly incorporate together ground beef and pan sausage. Make 1-inch thick patties. Wrap each patty with one piece of bacon around the edge of the patty. Secure bacon ends with a toothpick. Season both sides of patty liberally with Stubb's Beef Rub or Stubb's Steak Rub.

Grill over medium-high direct heat to desired doneness, about 10 minutes per side for medium-well.

Just before removing from grill, slather chop steaks on both sides with Stubb's Hickory Bourbon Barbecue Sauce.

Remove and let rest for 5 minutes before serving.