



# Fact

RED

## winemaker notes

Fact is one of our most popular brands. This dry, red blend is a blend of luscious Syrah and Cab Franc. This wine is perfect to enjoy now. We blended mostly 2021 wines with a splash of 2022 to make it more vibrant. Fact Red has an intense nose of plum, blackberry, cherry and toasted oak. The attack and the mouthfeel are colorful and engaging. This wine is very balanced between acidity, alcohol and tannins. There is a lush and impressive volume in the finish.

**Appellation:** California

**Varietals:** 52% Syrah | 25% Ruby Cabernet | 23% Cabernet Franc

**Alc:** 13%

**Released:** August 2023



## profile

**Nose:** Vibrant | Plum | Blackberry | Cherry | Toasted oak

**Mouth:** Engaging | Balanced | Lush | Impressive finish



**Serve:** Room temp

**Aging:** 2 years

**Vinotype:** Sensitive

**Pairs well with:** Grilled turkey | Roast chicken | Kabobs | Sweet potato fries | Brie | Camembert

**Similar to:** Family Ranch Cabernet Franc and Fleur Bleu Petit Verdot

**Fun fact:** Growers may plant multiple varietals to manage the natural risks of farming because hail, frost, pests and rain can impact varietals differently throughout the growing season.

*About the Brand*

Irrefutable. Undeniable. True.  
Fact.



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**6**  
servings

**10m**  
prep

**30m**  
cook time

**try with**  
dry reds

## Rotisserie Roasted Chicken with Potatoes

### Ingredients

- 2 tablespoons olive oil
- 4 teaspoons McCormick® Perfect Pinch® Rotisserie Chicken Seasoning
- 6 bone-in chicken thighs, skin removed (about 2 pounds)
- 1 1/2 pounds red potatoes, cut into 1-inch cubes

### Directions

Preheat oven to 425°F. Mix oil and Seasoning in large bowl. Add chicken and potatoes; toss to coat well.

Place chicken and potatoes in single layer on foil-lined 15x10x1-inch baking pan sprayed with no stick cooking spray.

Bake 30 minutes or until chicken is cooked through and potatoes are tender, turning potatoes occasionally.