



Fact

RED

winemaker notes

Fact is one of our most popular brands. This dry red is a mix of Tannat, Petit Verdot, Tempranillo and Cabernet Franc, mostly 2022 with a splash of the 2023 vintages to add vibrance. We start with a deep, rich, purple color indicating youth and structure, along with a hint of violets. Dark fruit is layered in the nose with cherry, plum, blueberry, earthiness and toasted oak. The attack and mouthfeel are robust and engaging, while the addition of Tannat provides graceful ageability. It balances acidity, alcohol and tannins perfectly. The fruit and intensity make this a great, food-friendly wine.

Appellation: California

Varietals: 24% Cabernet Franc | 22% Tannat | 15% Touriga National | 12% Petit Verdot | 11% Tempranillo | 11% Rubired | 5% Maxine Rouge

Alc: 13%

Released: November 2024

GLUTEN
FREE

About the Brand

Irrefutable. Undeniable. True.
Fact.

profile

Nose: Violets | Cherry | Plum | Blueberry | Earthy | Toasted oak

Mouth: Robust | Engaging | Balanced | Food-friendly



Serve: Room temp

Aging: 2 - 3 years

Pairs well with: Meat lasagna | Pork chops | Beef stew | Meatloaf | Sweet potato fries | Cocktail meatballs | Brie | Camembert | Swiss

Similar to: Previous Fact Red and Homage Cellars Lot 55

Fun fact: A cross between Grenache Noir and Montepulciano, Maxine Rouge was named after the grower's wife and developed in collaboration with the U.C. Davis Viticulture Department in the early 2000's.



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awards
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12
servings

15m
prep

1h
cook time

try with
dry reds

Baked Ziti and Meatballs

Ingredients

1/2 pound ground beef
1 container (15 ounces) ricotta cheese, divided
1 1/2 teaspoons McCormick® Whole Rosemary Leaves, crushed, divided
1 1/2 teaspoons McCormick® Marjoram Leaves, divided
1/2 teaspoon McCormick® Crushed Red Pepper, divided
8 ounces ziti pasta
2 cans (15 ounces each) tomato sauce
2 cups water
2 cups shredded mozzarella cheese

Directions

Preheat oven to 350°F. Mix ground beef, 1/2 cup of the ricotta, 1/2 teaspoon each of the rosemary and marjoram, and 1/4 teaspoon of the crushed red pepper in medium bowl. Shape into 12 meatballs. Place in 13x9-inch baking dish sprayed with no stick cooking spray.

Bake 10 minutes. Remove from oven. Spread ziti evenly around meatballs.

Mix tomato sauce, water and remaining rosemary, marjoram and crushed red pepper in medium bowl. Pour evenly over pasta and meatballs. Dollop remaining ricotta over sauce. Sprinkle with mozzarella.

Bake 45 to 50 minutes longer or until pasta is tender and cheese is golden brown.