



# Family Ranch

## LINEAGE

### winemaker notes

Our Family Ranch Lineage is an aromatic white blend using several varietals from different vineyards in California. The Chardonnay, Viognier and Albariño bring their unique, individual flavors and structure to the final wine. After notes of pear, apricot and apple, the nose reveals citrus characters of lemon, grapefruit and lime. This sweet white has good length in the mouth with noticeable sweetness. There are many attractive components in the mouth like tropical fruits flavors and light minerality. Lineage is round and opulent but maintains refreshing acidity for balance. This is a very versatile wine when it comes to food pairing. Enjoy it chilled on a warm day!

**Appellation:** California

**Varietals:** 39% Chardonnay | 36% Viognier | 25% Albariño

**Alc:** 13%

**Released:** August 2025

GLUTEN  
FREE

### About the Brand

Inspired by the Fredrick family's Texas homestead, settle down and savor a "porch pounder" handcrafted for casual drinking with family and friends.

### profile

**Nose:** Pear | Apple | Apricot | Lemon | Grapefruit | Lime

**Mouth:** Sweet | Light minerality | Tropical fruit | Round | Refreshing acidity



**Serve:** Chilled

**Aging:** 1 - 2 years

**Pairs well with:** Shrimp or chicken salad | Creamy pasta dishes | Crab cakes | Light desserts | Gruyère | Provolone | Colby

**Similar to:** Suburban Fracas Melee and Panache Lane Flamboyant

**Fun fact:** Sweetness combined with high acidity form great balance, making a wine enjoyable and highly versatile with food.



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**6**  
servings

**20m**  
prep

**2m**  
cook time

**try with**  
sweet whites

## Dill Pickle Shrimp Rolls

### Ingredients

1/4 cup mayonnaise  
1/3 cup Frank's RedHot® Dill Pickle Hot Sauce  
1/2 cup celery, chopped  
1/2 cup cucumber, chopped  
1/2 cup green onions, chopped  
1 1/2 pounds cooked shrimp, coarsely chopped  
4 tablespoons unsalted butter, melted  
6 mini sub rolls, buttered and toasted  
Lettuce leaves such as Romaine, butter lettuce or iceberg, optional

### Directions

Mix mayo, RedHot® Sauce, celery, cucumber and green onions in large bowl. Add shrimp; mix until well blended.

Brush rolls evenly with melted butter. Heat large skillet or griddle on medium-high heat. Toast rolls on both sides just until golden brown.

Place lettuce leaves on rolls, if desired and top with shrimp salad. Drizzle with additional RedHot Sauce to serve for a little extra spicy pickle flavor.