



# Family Ranch

RED RIVER BLEND

## winemaker notes

This vivacious, sweet red blend was made with Merlot sourced from a sustainably grown vineyard in Lodi, and Muscat of Hamburg from Paso Robles. Merlot is all about structure and tannins, while Muscat is all about fruit flavors and acidity. In the nose, we have some strawberry, plum, cherry and prune characters. In the mouth, you will encounter a rich, sweet and fruity attack. There are plenty of jammy red fruit characters like strawberry preserves and some acidity for balance. This wine's young tannins carry those bright, fruit-forward notes through to the finish. With a short to medium structure, this wine should be consumed chilled in the next two years.

**Appellation:** California

**Varietals:** 68% Merlot | 32% Muscat of Hamburg

**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:** Strawberry | Plum | Cherry | Prune | Black cherry | Black currant | Toasted oak

**Mouth:** Rich | Fruit-forward | Strawberry jam | Light acidity



**Serve:** Cold

**Aging:** 2 years

**Pairs well with:** Lasagna | Grilled wings | BBQ | Pretzels | Fruit crumble | Camembert | Cheddar | Brie with berry compote

**Similar to:** Halcyon Teroldego and Joy Cellars Bliss

**Fun fact:** Less than five miles from the Fredrick Ranch, the Red River forms the border between Texas and Oklahoma for roughly half of its length.



video,  
awards  
& more



**6**  
servings

**5m**  
prep

**3h 4m**  
cook time

**try with**  
sweet reds

## Grilled Sweet and Smoky Baby Back Ribs

### Ingredients

3 to 4 pounds pork baby back ribs  
6 to 8 tablespoons McCormick® GRILL MATES  
Sweet & Smoky Rub

### Directions

Rub Sweet & Smoky Rub evenly over both sides of ribs.

Grill ribs over indirect medium-low heat for 2 to 3 hours or until tender, turning occasionally. Transfer to the lit side of the grill.

Grill over medium-high heat for 3 to 4 minutes per side or until evenly browned. Cut into portions to serve.

Oven Cooking Method: Rub ribs as directed. Place in a single layer on a foil-lined roasting pan. Cover with foil. Bake in a preheated 350°F oven for 1 1/2 hours or until meat starts to pull away from bones. Broil for 2 to 3 minutes or until browned.