



Homage Cellars

LOT 38

winemaker notes

Our Homage Cellars Lot 38 is a dry red blend of Petite Sirah and Zinfandel and references the 38th lot crushed. Both varietals are from sustainably grown vineyards in Lodi, California. They offer dark fruit notes of cherry, cranberry, plum and acai berry. The aromas are powerful and concentrated. This Lot 38 was made with 2021 Zinfandel and 2022 Petite Sirah, a little bit of wisdom and a little bit of youth, I would say. This unique combination evolves with elegance, from the attack to the finish. There are plenty of soft silky tannins to go around in this wine. With medium intensity, the flavor profile displays dark fruit, caramel and dark chocolate notes.

Appellation: California

Varietals: 68% Petite Sirah | 32% Zinfandel

Alc: 13.8%

Released: July 2023



About the Brand

With Homage (pronounced oh-maj) Cellars, we honor and pay homage to the founders of California grape growing.

profile

Nose: Cherry | Cranberry | Plum | Acai berry | Powerful | Concentrated

Mouth: Elegant | Silky | Medium intensity | Dark fruit | Caramel | Dark chocolate



Serve: Room temp

Aging: 3 - 4 years

Pairs well with: Roast chicken | Pork chops | Veal parmesan | Meatloaf | Stuffed mushrooms | Sharp Cheddar | Swiss | Colby

Similar to: Homage Cellars Lot 44 and Tatu Estates Monastrell

Fun fact: The color of red wine comes from grape skin pigment called anthocyanin. There are between 500 and 2,000 milligrams per liter depending on the varietal's skin thickness.



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4
servings

5m
prep

10m
cook time

try with
dry reds

Honey Orange Pork Chops

Ingredients

1/3 cup orange juice
1/4 cup honey
1/4 cup olive oil
1 teaspoon McCormick® Cilantro Leaves
1 teaspoon Lawry's® Seasoned Salt
1/2 teaspoon McCormick® Garlic Powder
1/4 teaspoon McCormick® Ground Cumin
1/4 teaspoon McCormick® Ground Cayenne Red
Pepper
4 boneless pork chops, 1/2-inch thick

Directions

Mix all ingredients, except pork, in small bowl. Reserve 3 tablespoons marinade; set aside. Place pork in large resealable plastic bag or glass dish. Add remaining marinade; turn to coat well.

Refrigerate 30 minutes or longer for extra flavor. Remove pork from marinade. Discard any remaining marinade.

Broil or grill over medium heat 4 to 5 minutes per side or until desired doneness, brushing with reserved 3 tablespoons marinade halfway through cooking.