



Infinite Wisdom

GRACE

winemaker notes

Grace is a new introduction to our Infinite Wisdom brand. It is a sweet red blend that bursts with red fruit aromas of blackberry, black currant and raspberry. Notes of licorice and caramel later reveal themselves. The mouth offers a sweet, fruity attack with notes of plum. The mid-palate is layered with tannins. The Cabernet Franc is balanced and possesses some Port-like characters. This wine has medium intensity to the finish.

Appellation: Lodi

Varietals: 92% Cabernet Franc | 8% Merlot

Alc: 13.7%

Released: September 2024



profile

Nose: Blackberry | Black currant | Raspberry | Licorice | Caramel

Mouth: Sweet | Fruity | Plum | Tannic | Port-like | Medium intensity



Serve: Cold

Aging: 2 years

Pairs well with: Pasta Bolognese | Meatloaf | Pork chops | Bacon frittata | Mozzarella | Gouda | Cheddar | Swiss

Similar to: Dusk Shooting Star and Joy Cellars Bliss

Fun fact: Cabernet Franc and Sauvignon Blanc are the parent varietals of Cabernet Sauvignon.

About the Brand

"For beautiful eyes, look for the good in others; for beautiful lips, speak only words of kindness; walk with the knowledge that you are never alone." - Infinite Wisdom of Audrey Hepburn



**video,
awards
& more**





8
servings

15m
prep

1h
cook time

try with
sweet reds

Bacon Cheeseburger Meatloaf

Ingredients

2 pounds ground beef
4 slices crisply cooked bacon, chopped
1 1/2 cups shredded Cheddar cheese, divided
1/2 cup plain bread crumbs
1 egg
1 teaspoon McCormick® Ground Mustard
1 teaspoon McCormick® Onion Powder
1/2 teaspoon McCormick® Garlic Powder
1/2 teaspoon McCormick® Pure Ground Black Pepper
1/2 teaspoon salt
1 cup French's® Tomato Ketchup

Directions

Preheat oven to 350°F. Mix ground beef, bacon, 1 cup of the cheese, bread crumbs, egg and seasonings in large bowl.

Shape into a loaf on shallow baking pan. Pour ketchup over top.

Bake 45 minutes. Sprinkle meat loaf with remaining 1/2 cup cheese; bake 10 to 15 minutes longer or until meat loaf is cooked through. Let stand 5 minutes before serving.