



Joy Cellars

FESTIVITY

winemaker notes

Festivity is the newest wine under the popular Joy Cellars brand. Festivity, like all the other Joy wines, will please your senses with its fruity and complex aromas. A dry blend of Chardonnay, Sauvignon Blanc and Viognier, this wine offers plenty of citrus characters in the nose. You have a multitude of fresh flower flavors like acacia and orange blossom, in addition to mandarin and lemon. Mature notes of lychee and almonds come forward later. Those flavors indicate that this wine is ready to drink and enjoy. Festivity is round in the attack, even for a dry blend. The Viognier shines again in the mouth with more fruity characters. Sauvignon Blanc brings minerality and a kick of much-needed acidity to refresh the finish. This wine has a medium intensity and will pair well with many flavorful dishes.

Appellation: California

Varietals: 39% Chardonnay | 36% Viognier | 25% Sauvignon Blanc

Alc: 13.4%

Released: November 2025

GLUTEN
FREE

About the Brand

Uncork a bottle of Joy Cellars and make every occasion a celebration.

profile

Nose: Acacia | Orange blossom | Mandarin | Lemon | Lychee | Almonds

Mouth: Ripe citrus | Mineral | Refreshing | Medium intensity | Kick of acidity



Serve: Chilled

Aging: 2 years

Pairs well with: Vietnamese spring rolls (Gỏi cuốn) | Grilled fish | Vegetable fritters | Monterey Jack | Provolone | Fresh mozzarella

Similar to: Fleur Bleu White Bouquet and Fact White

Fun fact: Festivity has three varietals out of the seven primary varietals for white wine which also include Pinot Grigio, Riesling, Moscato and Gewürztraminer.



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36
servings

30m
prep

25m
cook time

try with
dry whites

Avocado Asparagus Wontons

Ingredients

DIPPING SAUCE

- 6 tablespoons low sodium soy sauce
- 2 tablespoons sugar
- 2 tablespoons orange juice
- 2 teaspoons sesame oil
- 1/4 teaspoon McCormick® Crushed Red Pepper

AVOCADO ASPARAGUS WONTONS

- 2 tablespoons olive oil, plus more for brushing
- 1 pound fresh asparagus, trimmed and cut into 1/2-inch pieces (2 1/2 cups)
- 1 small red bell pepper cored, seeded and finely chopped (3/4 cup)
- 1 1/2 teaspoons McCormick® Garlic Powder
- 1 teaspoon McCormick® Perfect Pinch® Italian Seasoning
- 1/4 teaspoon McCormick® Sea Salt Grinder
- 1/4 teaspoon McCormick® Crushed Red Pepper
- 2 medium avocados peeled, seeded and chopped
- 36 wonton wrappers

Directions

For the Dipping Sauce, bring all ingredients to boil in small saucepan, stirring occasionally to dissolve sugar. Reduce heat and simmer 1 minute. Set aside.

For the Wontons, preheat oven to 400°F. Heat 2 tablespoons of the oil in large skillet on medium-high heat. Add asparagus, bell pepper and spices; cook and stir 2 to 3 minutes or until vegetables are tender-crisp. Remove from heat. Gently stir in avocado.

To form wontons, place wrapper on clean work surface. Brush lightly with oil and flip over. Spoon 2 to 3 teaspoons vegetable filling in center of wrapper. Bring up the corners of the wrapper, pinching together to seal. Repeat with remaining wrappers and filling. Place wontons in single layer on wire rack in baking pan sprayed with no stick cooking spray.

Bake 20 minutes or until golden brown and crisp, turning halfway through baking time. Serve wontons with dipping sauce.