



Joy Cellars

JUBILANT

winemaker notes

Merlot represents around 65% of the red varietals grown in Bordeaux. If Cabernet Sauvignon is the “King” of red grapes, Merlot is the backbone of many famous red blends. Joy Cellars Jubilant is a Bordeaux-style red with Merlot and Petit Verdot. With a complex aromatic palate, Jubilant starts with a deep dark robe in the glass. Merlot and Petit Verdot grapes provide ripe plum, blackberry, cherry and prune flavors. The secondary nose reveals spices like pepper, licorice and forest floor undertones, showing depth and maturity. The mouth features ripe tannins which will become more round over the next few years. This wine has an elegant structure, a chewy mouthfeel and a medium-to-long body. Further prune and plum aromas emerge in a joyous finish.

Appellation: Lodi, California

Varietals: 55% Merlot | 45% Petit Verdot

Alc: 14.2%

Released: November 2025



About the Brand

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

profile

Nose: Plum | Blackberry | Cherry | Prune | Spices | Pepper | Licorice | Forest Floor

Mouth: Ripe tannins | Chewy | Structured | Plum



Serve: Room temp

Aging: 4 years

Pairs well with: Spice-rubbed steak | Roast chicken | Baked sweet potatoes | Camembert | Gruyère | Goat cheese

Similar to: Halcyon Alcedo and prior Joy Cellars Jubilant releases

Fun fact: The “Bordeaux” blend is one of the most influential and widely imitated in the world, using Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc or Petit Verdot.



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14
servings

15m
prep

14m
cook time

try with
dry reds

Grilled Brazilian Steak Kabobs

Ingredients

- 1 package (5 ounces) McCormick® Grill Mates® Brazilian Steakhouse Marinade, divided
- 2 pounds boneless sirloin steak, cut into 1 1/2-inch cubes
- 1 pound baby Yukon potatoes
- 3 medium red, orange or yellow bell peppers, cut into 1 1/2-inch chunks
- 1 medium yellow onion, cut into 1 1/2-inch chunks

Directions

Reserve 3 tablespoons of the Marinade in small bowl. Place steak cubes in large resealable plastic bag or glass dish. Add remaining Marinade; turn to coat well. Refrigerate 30 minutes or longer for extra flavor.

Meanwhile, pierce potatoes with a fork several times. Place potatoes on microwave-safe plate. Microwave on HIGH 4 to 5 minutes or until fork-tender but still firm. Let stand until cool enough to handle.

Thread steak, potatoes, peppers and onion alternately onto 14 skewers.

Grill skewers over medium heat 7 to 9 minutes or until steak is desired doneness and vegetables are tender-crisp, turning occasionally. Brush with reserved marinade during last 2 minutes of cooking.