



Joy Cellars

BLISS

winemaker notes

Who's ready for an afternoon of joyful smiles with our Bliss blend? This sweet, structured red gathers its color and tannins from the blending of Merlot, Ruby Cabernet and Zinfandel. This wine displays a rich color and ripe fruits like plum, blueberry and cherry. Bliss has a very inviting nose that reveals earthy notes and toasted oak in the finish. Beautiful layers of tannins balance out the substantial residual sugar content in the wine. It's pleasantly easygoing with fresh red fruit characters and a touch of acidity. Light tannins provide a dry finish but will dissipate over time.

Appellation: California

Varietals: 82% Merlot | 12% Ruby Cabernet | 6% Zinfandel

Alc: 14.5%

Released: November 2025

GLUTEN
FREE

profile

Nose: Plum | Blueberry | Cherry | Earthy | Toasted Oak

Mouth: Sweet | Easygoing | Fresh red fruit | Lightly tannic



Serve: Room temp

Aging: 3 years

Pairs well with: Enchiladas | Thai red curry | Brownies | Gorgonzola | Roquefort | Brie

Similar to: Sun Fish Mola Mola and prior Joy Cellars Bliss releases

Fun fact: Merlot translates to "little blackbird" in French, and is the second most planted grape varietal in the world.

About the Brand

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



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awards
& more



8
servings

15m
prep

15m
cook time

try with
sweet reds

Black Bean Enchiladas

Ingredients

- 1 can (15 ounces) tomato sauce
- 1 1/2 cups water
- 1 package McCormick® Enchilada Sauce Mix
- 1 can (15 ounces) black beans, drained and rinsed
- 1 can (11 ounces) whole kernel corn, drained
- 1 cup shredded Cheddar cheese
- 8 corn tortillas, warmed

Directions

Preheat oven to 350°F. Mix tomato sauce, water and Enchilada Sauce Mix in large skillet. Bring to boil. Reduce heat to low; simmer 5 minutes. Mix black beans, corn and 1/2 cup of the sauce in medium bowl. Set aside.

Dip warm tortillas, one at a time, into the remaining sauce in skillet, covering both sides with sauce. Transfer to a plate. Spoon 1/4 cup bean mixture down the center. Fold over tortilla sides; place seam-side down in 11x7-inch baking dish. Spoon any remaining bean mixture into the sides of the dish. Pour remaining sauce over enchiladas. Top with cheese.

Bake 15 minutes or until heated through.