



Moderna

ARTIST'S CANVAS RED WINE

about the label

Artist's Canvas is an ode to **Surrealism** (ca. 1925-1940), the modern art movement that challenges logic with nonsensical subjects and absurd worlds that blend dreams with reality and unlock the unconscious.

winemaker notes

Artist's Canvas was created from two distinctive California regions, the majority of which is a 2023 Syrah from Paso Robles. The second portion is a mature 2019 Pinot Noir from Sonoma Valley. These two very different wines create a rich canvas of blueberry, black currant and blackberry. Flavors of plum, cherry, earthy characters and light oak notes coat the finish. Syrah brings a fruity freshness and Pinot Noir provides layers of subtle aromas and a balanced body. Their two terroirs are also a great match, offering a bright mouthfeel, medium-intensity tannins and a soft, dry finish.

Appellation: California

Varietals: 70% Syrah | 27% Pinot Noir | 3% Cabernet Sauvignon

Alc: 14.6%

Released: September 2026

SUGAR
FREE

GLUTEN
FREE

profile

Nose: Blueberry | Black currant | Blackberry | Plum | Cherry | Light oak | Earthy

Mouth: Fresh | Fruity | Layered | Balanced body | Dry, soft finish



Serve: Room temp

Aging: 3+ years

Pairs well with: Grilled beef skewers | Roast chicken or duck | Gyro | Roasted cauliflower | Gruyère | Camembert | Goat cheese

Similar to: Fog Vineyards Cabernet Franc and Joy Cellars Jubilant

Fun fact: 99% of the time, Pinot Noir is bottled by itself, which makes Artist's Canvas a rarity in the world of wine.

About the Brand

From 1850 to 1955, emerging and forward-thinking artists broke with tradition in favor of new and abstract forms of expression. Moderna honors that desire for exploration, for non-conformity, and the idea that the enjoyment of art, like wine, should have neither rules nor boundaries.



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8
servings

5m
prep

16m
cook time

try with
dry reds

Red Chili Sesame Grilled Chicken Kabobs

Ingredients

1 package McCormick® GRILL MATES Red Chili
Sesame Marinade Mix
1/4 cup oil
2 tablespoons white vinegar
2 tablespoons soy sauce
2 pounds boneless skinless chicken breasts,
cut into 1 1/2-inch cubes

Directions

Whisk Marinade Mix, oil, vinegar and soy sauce in small bowl. Reserve 2 tbsp. marinade for basting. Place chicken and remaining marinade in large resealable plastic bag.

Refrigerate 15 minutes or longer for extra flavor. Remove chicken from marinade. Thread onto skewers. Discard any remaining marinade.

Grill kabobs over medium-high heat 8 to 10 minutes or until cooked through, basting with reserved marinade during last few minutes of cooking (internal temp. should reach 165°F).