



Monroe Estates

MARILYN MONROE 2024 MOSCATO

brand notes

Marilyn Monroe captivated the world not just with her beauty but with her fearless spirit. In an era when few paths were open to women, she carved her own—bold, brilliant and entirely her own. She defied expectations, embracing her individuality with grace and courage, becoming a symbol of confidence and reinvention. Her light transcended generations and borders, touching hearts across the world. A true original, Marilyn set the stage for what it means to be a trailblazer, thoughtful, daring and timelessly modern.

winemaker notes

This Moscato symbolizes Marilyn's personality with its charm, star-quality and easygoing vivaciousness. This wine is a classic example of the varietal and has a very aromatic nose. We start with fresh white flowers like hyacinth and daffodil, then light raspberry and plum. In the mouth, the attack is sweet and round due to high natural residual sweetness. With only 9% alcohol, there are many layers of unfermented lusciousness to discover in this wine. Notes of lychee, lemon and Sour Patch candy are revealed in the finish.

Appellation: California

Varietals: 100% Moscato

Alc: 9%

Released: December 2025



profile

Nose: Fresh white flowers | Hyacinth | Raspberry | Plum

Mouth: Sweet | Lychee | Lemon | Sour candy



Serve: Chilled

Aging: 4 years

Pairs well with: Light pasta dishes | Fruit tarts | Creamy desserts such as rice pudding (one of Marilyn's favs) | Fontina | Monterey Jack | Mozzarella

Similar to: Figurative Black Muscat and Celestial Cellars Orange Muscat

Fun fact: In 1954, Marilyn Monroe and the photographer Milton Greene founded their own production company, Marilyn Monroe Productions.



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12
servings

15m
prep

45m
cook time

try with
sweet rosé

Creamy Rice Pudding

Ingredients

5 cups whole milk, divided
2 each McCormick® Cinnamon Sticks
2 strips fresh lime peel
1/4 cup sugar
1/8 teaspoon salt
1 cup white rice
7 ounces sweetened condensed milk (half of 14-ounce can)
1 tablespoon unsalted butter
McCormick® Ground Cinnamon, for serving

Directions

Place 3 cups of the milk, cinnamon sticks, lemon zest, sugar, and salt in medium saucepan. Bring to boil on medium heat. Reduce the heat to low, add rice and cook 10 to 15 minutes or until milk is almost evaporated, stirring occasionally.

Stirring constantly, add remaining 2 cups of milk, 1/2 cup at a time, waiting to add more milk until the rice has absorbed the liquid. With the last 1/2 cup of milk, add the condensed milk and cook for 2 to 3 minutes, or until it thickens to your desired consistency. (Note that as the rice cools, it will thicken considerably.) Remove from heat.

Add butter and stir to combine. Allow to cool slightly. Remove cinnamon sticks before serving. Serve warm, or refrigerate and serve cold. Sprinkle with ground cinnamon to serve.