



Pause Button

ME-TIME

winemaker notes

Let's pause and enjoy some well-deserved Me-Time with this sweet red blend. To balance the sweetness in the mouth, we blended varietals with structure, like Cab Franc, Cab Sauv and Petite Sirah. In the nose, we begin with plum, blackberry and blueberry. The dark fruit flavors are intense in the glass and mouth. The sweetness blends nicely in this fruity wine. From the mid-palate to the finish, the tannic structure dominates. All five varietals provide nice length and medium intensity.

Appellation: California

Varietals: 32% Cabernet Franc | 23% Petite Sirah | 15% Cabernet Sauvignon | 11% Syrah | 11% Ruby Cabernet | 8% Zinfandel

Alc: 13%

Released: September 2022

GLUTEN
FREE

About the Brand

Take a break! It's time to hit the Pause Button, so unscrew, pour, wind down and chill out with a little restful, me-time.

profile

Nose: Plum | Blackberry | Blueberry | Dark fruits

Mouth: Sweet | Fruity | Tannic | Lengthy | Medium intensity



Serve: Room temp

Aging: 3 years

Vinotype: Sweet

Pairs well with: Carnitas | Potato cakes | Buffalo cauliflower | Sweet potato fries | Gouda | Cheddar

Similar to: Joy Cellars Bliss and Tatu Estates Shiraz

Fun fact: Wine color comes from a plant pigment called anthocyanin, extracted from the skins of red grapes during the first few days of the winemaking process.



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6
servings

5m
prep

20m
cook time

try with
sweet reds

Parmesan Rosemary Sweet Potato Fries

Ingredients

1 package (20 ounces) frozen unseasoned sweet potato fries
1 tablespoon olive oil
1/2 teaspoon Lawry's® Seasoned Salt
1/4 teaspoon McCormick® Whole Rosemary Leaves, crushed
1/4 cup grated Parmesan cheese
1 tablespoon chopped fresh parsley

Directions

Toss sweet potato fries with oil in large bowl. Sprinkle with seasoned salt and rosemary; toss to coat well. Spread in single layer on foil-lined 15x10x1-inch baking pan sprayed with no stick cooking spray.

Bake as directed on package. Immediately sprinkle with Parmesan cheese and parsley, turning to coat evenly. Serve with Rosemary Balsamic Ketchup, if desired.