



# Sinfonia

2023 SYMPHONY

## winemaker notes

Sinfonia 2023 Symphony was made in an off-dry style with sustainably grown grapes from the Lodi region. In the 1940s, professor Olmo from the Department of Viticulture at UC Davis, developed several varietals that were more tolerant to the heat and diseases found in Californian vineyards. Symphony was born and found its place as a cousin to the Muscat family. Our Symphony starts with ripe apricot, nectarine, pineapple, pear and grapefruit. The finish has pronounced mineral qualities along with fruity and floral aromas of passionfruit and honeysuckle. The off-dry style makes the mid-palate round which is quickly counterbalanced with light acidity that lingers all the way to the finish. The sweetness does not overpower the mid-palate. This juicy, fruity Symphony is balanced and bright.

**Appellation:** California

**Varietals:** 100% Symphony

**Alc:** 10%

**Released:** January 2026



## profile

**Nose:** Ripe apricot | Nectarine | Pineapple | Pear | Grapefruit | Mineral | Passionfruit | Honeysuckle

**Mouth:** Mineral | Off-dry | Round | Light acidity | Juicy | Balanced | Bright



**Serve:** Cold

**Aging:** 4 years

**Pairs well with:** Ceviche | Seafood pasta | Quiche | Hummus | Dried fruits | Havarti | Swiss | Goat cheese drizzled with honey

**Similar to:** Figurative Black Muscat and Celestial Orange Muscat

**Fun fact:** A cross between Muscat of Alexandria and Grenache Gris, Symphony was developed at UC Davis in the 1940's.



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6  
servings

30m  
prep

25m  
cook time

try with  
off-dry whites

## Apple Pierogies

### Ingredients

#### APPLE FILLING

2 tablespoons unsalted butter  
3 medium apples, peeled, cored and cut into 1/4-inch cubes  
2 tablespoons brown sugar  
1 teaspoon McCormick® All Natural Pure Vanilla Extract  
1/2 teaspoon McCormick® Ground Cinnamon  
1/4 teaspoon McCormick® Ground Nutmeg  
1/4 teaspoon McCormick® Ground Allspice

#### PIEROGI DOUGH

2 1/2 cups flour  
1/2 teaspoon salt  
1 teaspoon baking powder  
1 cup sour cream  
1 egg  
1 egg yolk

#### TO SERVE

4 tablespoons butter, divided  
Caramel sauce, optional

### Directions

For the Filling, melt butter in small saucepan on medium heat. Add apple to pan and cover. Cook, stirring often, until apple begins to soften, about 4 minutes. Stir in remaining ingredients and continue to cook until apples are very soft. Remove from heat and let chill.

For the pierogi dough whisk flour, baking powder and salt in bowl of stand mixer. Add sour cream, egg and egg yolk. Using dough hook knead on medium-high speed for 8 minutes (dough should be elastic). Transfer to floured bowl, cover and chill.

Line rimmed baking sheet with parchment paper and sprinkle with flour. Roll dough on lightly floured counter into 18-inch circle, about 1/8-inch thick. Using a 3-inch cookie cutter cut 20 to 24 circles. Place 1 tablespoon of cooled apple filling in center of each cut circle and fold dough to make half-moon shape. Pinch edges firmly to seal. Transfer to prepared sheet.

Bring saucepan of water to boil on medium high heat. Add pierogis to water and cook until floating, 2 to 3 minutes. Use a slotted spoon to remove from water. Drain well.

To Serve, melt 2 tablespoons of the butter in large skillet on medium heat. Add about half of the pierogies, arranging in single layer in pan. Cook about 2 to 3 minutes per side until lightly browned and crispy. Repeat with remaining butter and pierogies. Serve warm with caramel sauce, if desired.