



# Sinfonia

2024 CANTATA

## winemaker notes

Our Sinfonia 2024 Cantata is a blend of two-thirds Viognier and one-third Chenin Blanc. These varietals are not very well known in Californian vineyards. Let's discover them in this blend characterized by notes of lime and grapefruit. There is a distinctive herbaceous and grassy profile to this wine, similar to a New Zealand Sauvignon Blanc. Cantata has a zesty and mouthwatering acidity that bursts in the attack. After its initial intensity, you'll experience a smooth sensation. Fruity aromas of grapefruit and watermelon shine through. A pronounced minerality concludes this harmonious blend.

**Appellation:** Lodi, California

**Varietals:** 66% Viognier | 34% Chenin Blanc

**Alc:** 12.6%

**Released:** January 2026



## profile

**Nose:** Lime | Grapefruit | Herbaceous | Grassy

**Mouth:** Zesty | Mouthwatering acidity | Smooth | Grapefruit | Watermelon | Minerality



**Serve:** Cold

**Aging:** 2 - 3 years

**Pairs well with:** Creamy pasta dishes | Chinese food | Crab cakes | Shrimp | Light desserts | Mozzarella | Fontina | Monterey Jack

**Similar to:** Fleur Bleu White Bouquet and Fact White

**Fun fact:** Almost going extinct in the 1980s, and now at four thousand acres in the U.S., Viognier has a low fruit yield and is very challenging to cultivate.

## About the Brand

Sinfonia will enchant you with a symphony of stately notes, dancing together in perfect harmony and classic beauty.



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**4**  
servings

**10m**  
prep

**12m**  
cook time

**try with**  
dry whites

## Vegetable Fried Rice

### Ingredients

2 tablespoons oil, divided  
1/2 cup chopped onions  
1 cup cut-up vegetables for stir-fry, such as bell peppers, carrots and shelled edamame  
2 cups cooked jasmine rice  
2 tablespoons soy sauce  
1 tablespoon McCormick® Flavor Maker Asian Rice Bowl Topping Seasoning  
1 egg, lightly beaten

### Directions

Heat 1 tablespoon of the oil in large skillet on medium-high heat. Add onion and vegetables; stir fry 3 minutes or until tender.

Stir in rice, soy sauce and Flavor Maker Seasoning; stir fry 3 minutes or until rice is heated through. Push rice mixture to edges of skillet. Heat remaining 1 tablespoon oil in center of skillet. Add egg; scramble until set. Stir into rice mixture. Serve with additional soy sauce, if desired.