



Suburban Fracas

2023 FIZZY FRAY

winemaker notes

This rosé blends together two white varietals and a small amount of a red varietal. Pinot Grigio brings a wonderful minerality. Semillon adds aromas and Petite Sirah enhances the mouthfeel. Our Fizzy Fray presents fruity aromas of Meyer lemon, strawberry, pineapple and guava in the attack. Light minerality then emerges. One of the great attributes of this wine is a light spritz from dissolved Co2 that carries the aromas in the attack. Sweetness is felt early and fades to an off-dry finish. Intense minerality mutes the overall sweetness. Fizzy Fray offers refreshing lime and watermelon notes in the finish.

Appellation: California

Varietals: 49% Pinot Grigio | 48% Semillon | 3% Petite Sirah

Alc: 11.3%

Released: March 2025

GLUTEN
FREE

About the Brand

With its vibrant clash of colors, let Suburban Fracas, drawn by local tattoo artist, Arville Persons, invite you to the heART and soul of the wine within.



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awards
& more

profile

Nose: Meyer lemon | Strawberry | Pineapple | Guava

Mouth: Spritzy | Sweet | Minerality | Lime | Watermelon



Serve: Chilled

Aging: 2 years

Pairs well with: Sushi | Avocado toast | Grilled fish | Pasta | Orzo salad | Mozzarella | Fontina | Monterey Jack

Similar to: Table Rosé and Figurative Black Muscat

Fun fact: Rosé is well known around the globe. In Italy, it is known as Rosato and in Spain, as Rosado.



12
servings

20m
prep

3h
cook time

try with
off-dry rosé

Scarlet Runner and Tomato Orzo Salad with Oregano Lemon Vinaigrette

Ingredients

- 1 cup dried heirloom beans, such as Scarlet Runner, Christmas Lima, Scarlet Emperor or Black Valentine
- 1/2 pound fresh green beans, cut into 1 1/2-inch pieces
- 1 cup orzo
- 4 tablespoons olive oil, divided
- 1/2 cup thinly sliced red onion
- 2 cups grape tomatoes, halved
- 1 teaspoon minced fresh garlic
- 1/4 cup toasted pine nuts
- 1 teaspoon grated lemon peel
- 4 teaspoons lemon juice
- 1 1/2 teaspoons McCormick® Ground Oregano
- 1 1/2 teaspoons McCormick® Sea Salt Grinder
- 1/2 teaspoon McCormick Gourmet™ Organic Coarse Ground Black Pepper
- 1/2 cup crumbled feta cheese

Directions

Soak and cook heirloom beans as directed on package until tender. Drain and set aside.

Prepare ice water bath in large bowl; set aside. Bring large saucepan of salted water to boil on high heat. Add green beans; cook 1 minute. Immediately transfer green beans with slotted spoon to ice water to stop cooking process. Drain green beans; set aside. Return saucepan of salted water to boil on high heat. Add orzo; cook as directed on package. Drain and set aside.

Heat 2 tablespoons of the oil in large skillet on medium heat. Add onion; cook and stir 2 minutes or until slightly softened. Add tomatoes, green beans and garlic; cook and stir 5 minutes or until tomatoes soften slightly. Remove skillet from heat. Add cooked orzo, cooked beans, pine nuts, remaining 2 tablespoons oil, lemon peel, lemon juice, oregano, sea salt and pepper; toss to mix well. Serve warm or at room temperature. Sprinkle with feta cheese before serving.