



# Symbio

2020 VERDEJO

## winemaker notes

This organic Spanish Verdejo (pronounced ver-day-ho) has low alcohol and displays fragrances of white flower, green apple and pear. This white grape varietal is widely used around the Mediterranean Sea to make Sherry-like oxidized sweet wines. Ours is not made in that style, but it has a sweet mouthfeel. The organic grapes express minerality and citrus in the attack. This varietal is often compared to Sauvignon Blanc produced in chalky terroir. The mid-palate reveals hints of acidity and sweetness in the finish. This wine is balanced, which makes it ideal for pairing with food.

**Appellation:** Spain

**Varietals:** 100% Verdejo

**Alc:** 12%

**Released:** April 2022



## About the Brand

Symbio celebrates the symbiosis between the flora and fauna in the vineyard. From the amorous bee, to the clever coyote, to the agile hawk—every wild creature plays their own important role in helping yield healthy vines.



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## profile

**Nose:** White flowers | Green apple | Pear

**Mouth:** Minerality | Sweet attack and mouthfeel | Acidity | Round finish



**Serve:** Chilled

**Aging:** 4 years

**Vinotype:** Sweet

**Pairs well with:** Indian curries | Spicy Thai food | Savory pastries | Deviled eggs | Spinach dip | Veggie meatballs | Pepper Jack | Monterey Jack

**Similar to:** Cloud Symphony and Panache Lane Flamboyant

**Fun fact:** Phylloxera outbreaks in the late 19th century devastated red wine production in Spain, shifting many regions to produce white wines like Verdejo.



**4**  
servings

**5m**  
prep

**5m**  
cook time

**try with**  
sweet whites

## Easy Homemade Pad Thai

### Ingredients

5 ounces Thai Kitchen® Gluten Free Stir Fry Rice Noodles  
3 tablespoons packed brown sugar  
2 tablespoons lime juice  
2 tablespoons less-sodium soy sauce  
2 tablespoons Thai Kitchen® Gluten Free Premium Fish Sauce  
1 tablespoon French's® Tomato Ketchup  
1/4 teaspoon McCormick® Ground Ginger  
1/4 teaspoon McCormick® Crushed Red Pepper  
1 tablespoon vegetable oil  
1 egg, lightly beaten  
1 cup bean sprouts

### Directions

Cook noodles as directed on package. Drain well.

Meanwhile, mix brown sugar, lime juice, soy sauce, fish sauce, ketchup, ginger, and crushed red pepper in small bowl.

Heat oil in wok or large skillet on medium-high heat. Add cooked noodles. Stir in sauce mixture. Cook and stir until most of the liquid has been absorbed by the noodles.

Push noodles to sides of skillet. Add egg to middle of skillet; stir-fry until cooked through. Stir egg into noodles. Stir in bean sprouts. Serve with crushed peanuts, sliced green onion, cilantro and lime wedges, if desired.