



Table

ROSÉ WINE

winemaker notes

Our sweet Table Rosé is a blush wine mainly made with white varietals as its base. The golden rose color suggests the three white varietals that were the origin of the final blend. The light peach hue is obtained by blending a few gallons of red wine with white wine. This wine starts with citrus characters such as lemon and lime along with sweet fragrances of honey, pear and ripe apple. This wine is round and lush in the attack and there is a short to medium intensity in the mouthfeel. Straightforward, sweet citrus characters is what it's all about for this blush rosé.

Appellation: California

Varietals: A proprietary blend of red and white grape varietals

Alc: 12.5%

Released: Available year-round



About the Brand

The Table. The perfect place to gather together, from the family meal to your weekly game night.

profile

Nose: Citrus | Lemon | Lime | Honey | Pear | Apple

Mouth: Round | Lush | Short to medium intensity | Sweet | Citrus



Serve: Chilled

Aging: 1 - 2 years

Vinotype: Sweet

Pairs well with: Fish | Chopped salads | Turkey | Fries | Cheesecake | Mozzarella | Brie | Monterey Jack

Similar to: Table White and Paquet Cadeau Rosé

Fun fact: In the United States and France, it's called rosé but in Italy it's called Rosato and in Spain, it's rosado.



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10
servings

20m
prep

0m
cook time

try with
sweet rosé

Persian Chopped Salad

Ingredients

1/4 cup red wine vinegar
2 tablespoons honey
1 tablespoon McCormick Gourmet™ Organic Za'atar
1 teaspoon McCormick Gourmet™ Organic Dill Weed
1 teaspoon Sicilian sea salt
1/2 teaspoon McCormick Gourmet™ Organic Garlic Powder
1/4 cup extra virgin olive oil
1 can (15 ounces) chickpeas, drained and rinsed
6 Persian (mini) cucumbers, cut into chunks
1/4 cup finely chopped red onion
1 medium red bell pepper, chopped
1/2 cup fresh mint, finely chopped
1/4 cup crumbled feta cheese

Directions

Mix vinegar, honey, Za'atar Seasoning, dill weed, salt and garlic powder in a large bowl. Gradually whisk in olive oil until completely combined.

Add chickpeas, vegetables and mint; toss to coat well. Cover. Refrigerate at least 30 minutes or until ready to serve. Sprinkle with feta cheese before serving.