



Table

RED WINE

winemaker notes

Table Red is always among our top five bestselling wines. This approachable blend represents conviviality and easygoing enjoyment. Table is an off-dry red blend with a strong tannic body due to the Teroldego and Petit Verdot grape varietals. Incredibly fruit forward, this wine has plenty of rich fruit flavors like blackberry, cherry, blueberry and black currant. The second nose is earthy with coffee, herbs and semi-sweet chocolate notes. Sweetness is present in the attack and the mid-palate. After tannins from the fruit, its bright acidity is maintained, which a gauge of stability for this type of wine. The predominant sweetness will taper off over time, leaving you with a balanced glass of wine.

Appellation: California

Varietals: 56% Teroldego | 44% Petit Verdot

Alc: 13.5%

Released: December 2025



profile

Nose: Blackberry | Cherry | Blueberry | Black currant | Earthy | Coffee | Chocolate | Herbs

Mouth: Rich red fruit | Medium intensity | Bright acidity



Serve: Room temp

Aging: 3 - 4 years

Pairs well with: Peking pork | Enchiladas | Sweet potato fries | Chocolate desserts | Stilton | Roquefort | Gorgonzola

Similar to: Suburban Fracas Reprobate and Cookie Cellars Biscotti

Fun fact: The sweetness of a wine is determined by its Residual Sugar (RS). This is the level of glucose and fructose (grape sugars) that are not converted into alcohol during fermentation.

About the Brand

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



**video,
awards
& more**



10
servings

15m
prep

1h
cook time

try with
off-dry reds

Chocolate Pecan Pie

Ingredients

- 1 refrigerated pie crust
- 1 cup semi-sweet chocolate chips
- 3 tablespoons milk
- 4 eggs
- 3 tablespoons butter, melted
- 2 teaspoons McCormick® All Natural Pure Vanilla Extract
- 1 cup dark corn syrup
- 1 cup sugar
- 1/2 teaspoon McCormick® Ground Cinnamon
- 1/4 teaspoon McCormick® Ground Allspice
- 1/4 teaspoon salt
- 1 1/2 cups pecan halves

Directions

Preheat oven to 425°F. Prepare pie crust as directed on package for one-crust pie using 9-inch deep dish pie plate. Press crust firmly into bottom and up sides of pie plate, making sure there are no bubbles or cracks. Bake 7 minutes. Remove crust from oven. Reduce oven temperature to 325°F.

Meanwhile, microwave chocolate chips and milk in medium microwavable bowl on HIGH 1 to 1 1/2 minutes. Stir until smooth. Pour chocolate evenly over crust.

Beat eggs in large bowl. Add remaining ingredients; mix well. Slowly pour mixture over chocolate layer. Place ring of foil around edges of crust to prevent over-browning.

Bake 55 to 60 minutes or until filling is puffed and center is still soft enough to move when shaken gently. Cool completely on wire rack.