



# 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 his Residual Sugar (RS). This is the level of glucose and fructose (grape sugars) that are not converted into alcohol during fermentation.



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**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.