



# Talmage Cellars

2021 CABERNET SAUVIGNON

## winemaker notes

A bottle of Talmage Cellars wine is synonymous with conviviality and sharing. One of the staples of this program is Cabernet Sauvignon—the king of all grape varieties. This 2021 vintage comes from the same vineyard as previous releases, which consistently produces wonderful, sustainably grown fruit year after year. The wine spent several months in a temperature-controlled environment, allowing for ideal aging conditions. This Cabernet Sauvignon has benefited from extended time to soften the varietal's naturally intense tannins. It opens with a powerful nose of strawberry, blackberry and black currant, followed by mature notes of cedar, tobacco, brown sugar and toasted oak. The mid-palate reflects the same dark fruit flavors, with a soft, medium intensity. The mouthfeel reveals silky tannins that give this Cabernet Sauvignon an elegant, polished character and a long, balanced finish.

**Appellation:** California

**Varietals:** 100% Cabernet Sauvignon

**Alc:** 13.5%

**Released:** June 2025



## About the Brand

Talmage Cellars wines are crafted from premium grapes grown in California's finest vineyards, displaying varietal character every single year.

## profile

**Nose:** Black cherry | Blackberry | Blueberry | Plum | Warm spices | Vanilla | Black pepper | Leather

**Mouth:** Blueberry | Black currant | Tannic | Long finish



**Serve:** Room temp

**Aging:** 2 - 3 years

**Pairs well with:** Game meat | Grilled Steak | Quiche | Brie | Sharp Cheddar | Camembert

**Similar to:** Adagio Cabernet Sauvignon and Above Cabernet Sauvignon

**Fun fact:** Cabernet Franc and Sauvignon Blanc are the genealogical parents of Cabernet Sauvignon, even though one of them is a white grape.



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**6**  
servings

**15m**  
prep

**15m**  
cook time

**try with**  
dry reds

## Mini Ham and Egg Quiche

### Ingredients

- 1 tablespoon olive oil
- 1 medium shallot, finely chopped
- 2 cups packed baby spinach leaves
- 4 ounces goat cheese (chèvre)
- 8 eggs, lightly beaten
- 1 tablespoon McCormick Gourmet™ All Natural Tarragon
- 1 teaspoon McCormick Gourmet™ Organic Thyme Leaves
- 1/4 teaspoon McCormick Gourmet™ Sicilian Sea Salt
- 1/8 teaspoon McCormick Gourmet™ Organic Coarse Ground Black Pepper
- 12 thinly sliced deli Black Forest ham

### Directions

Preheat oven to 400°F. Heat oil in large nonstick skillet on medium heat. Add shallot; cook and stir 2 minutes or until softened. Add spinach; cook and stir 1 to 2 minutes or just until wilted. Remove from heat. Add goat cheese; stir until well blended and melted. Mix eggs, tarragon, thyme, sea salt and pepper in medium bowl until well blended. Add spinach mixture; mix well.

Spray a 12-cup muffin tin generously with no stick cooking spray. Press a slice of ham into each cup, pleating as necessary to fit cup. Pour egg mixture evenly into each cup.

Bake 10 to 12 minutes or until eggs are set. Run small knife or spatula around each cup to loosen mini quiches. Let stand 5 minutes before serving.