



Talmage Cellars

CHARDONNAY

winemaker notes

We are pleased to release this special bottling of our Talmage Chardonnay, bottled two years ago. We cellared it in a temperature-controlled environment to reach its peak of maturity. Chardonnay, long considered the king of white varietals in France and the U.S., is produced under many methods, from Champagne to barrel-fermented or stainless steel tank-aged like this one. After this special aging, the wine still retains freshness in the nose and the mouth. Citrus characters dominate the attack, like grapefruit, lime and lemon. A few seconds later, almond and hazelnut notes start to appear, with a hint of tropical pineapple. In the mouth, Talmage Chardonnay is round and velvety with a hint of spiciness. There is a medium-to-long finish. This Chardonnay is expressing the full potential of this vineyard and its sustainably grown grapes.

Appellation: California

Varietals: 100% Chardonnay

Alc: 13.5%

Released: May 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: Grapefruit | Lime | Lemon | Almond | Hazelnut | Pineapple

Mouth: Round | Velvety | Hint of spice | Medium-to-long finish



Serve: Cold

Aging: 1 - 2 years

Pairs well with: Indian curries | Pad Thai | Light pasta dishes | Seaweed crisps | Mozzarella | Monterey Jack | Provolone

Similar to: Previous Talmage Chardonnay and Celestial Cellars Chardonnay

Fun fact: Chardonnay loves the color white when it comes to pairings, going well with pale foods like fish, chicken, turkey and mushrooms.



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8
servings

10m
prep

30m
cook time

try with
dry whites

Fresh Mushroom and Zucchini Spaghetti Pie

Ingredients

2 teaspoons McCormick® Whole Rosemary Leaves
1 teaspoon McCormick® Oregano Leaves
1 teaspoon McCormick® Whole Thyme Leaves
1/2 teaspoon McCormick® Sea Salt Grinder
8 ounces uncooked spaghetti
1 tablespoon olive oil
2 cups sliced fresh mushrooms
1 cup thinly sliced onion
1 1/2 cups thinly sliced zucchini
1 can (14 1/2 ounces) diced tomatoes, undrained
8 eggs
1 cup shredded part-skim mozzarella cheese, divided

Directions

Preheat oven to 350°F. Mix rosemary, oregano, thyme and sea salt in small bowl. Set aside. Cook pasta as directed on package. Drain well.

Meanwhile, heat oil in large ovenproof skillet on medium-high heat. Add mushrooms and onion; cook and stir 5 minutes or until onion is softened. Add zucchini, tomatoes and herb mixture; cook and stir 10 minutes or until most of the liquid has evaporated.

Beat eggs in large bowl. Add pasta and 1/2 cup of the cheese; mix well. Stir into vegetables in skillet. Cook on medium-low heat 5 minutes or until bottom of frittata is set. Sprinkle with remaining 1/2 cup cheese.

Bake 10 minutes or until center is set. Cut into 8 wedges to serve.