



You Sexy Thing

OOH LA LA

winemaker notes

This wine is almost an equal blend of Teroldego and Petit Verdot, two tannic grape varietals. Teroldego is known mostly for its Italian and Mediterranean origins, while Petit Verdot is considered the winemaker's "spice rack" in Bordeaux red blends. Ooh La La will make you say just that, after experiencing its complex and aromatic nose. You'll be enveloped by strawberry, cherry and cranberry. Warm notes of spices, pepper, licorice and cured meats develop on the palate. The mouth reveals young tannins which will become more round over the next few years. This wine has a light structure and a medium intensity in the finish. An overall balance between acidity, tannins and alcohol defines this red blend.

Appellation: California

Varietals: 55% Teroldego | 45% Petit Verdot

Alc: 13.5%

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profile

Nose: Strawberry | Cherry | Cranberry | Pepper | Licorice | Cured meat notes

Mouth: Silky, smooth young tannins | Balanced | Medium intensity



Serve: Room temp

Aging: 3 years

Pairs well with: Roasted or grilled meats | Hearty pasta dishes | Stuffed mushrooms | Truffle fries | Gruyere | Camembert | Goat cheese

Similar to: Elance Cellars Winemaker's Blend and Fleur Bleu Crimson Bouquet

Fun fact: DNA research has revealed that Teroldego is an offspring of a very old, almost extinct, grape called Dureza, which is also an ancestor of Syrah.



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6
servings

10m
prep

16m
cook time

try with
dry reds

Spicy Italian Sausage and Orecchiette

Ingredients

1 pound orecchiette pasta
1 teaspoon McCormick Gourmet™ Organic Basil Leaves
1 teaspoon McCormick Gourmet™ Organic Italian Seasoning
1 teaspoon McCormick Gourmet™ All Natural Flat Leaf Parsley
1/2 teaspoon McCormick Gourmet™ Organic Garlic Powder
1/2 teaspoon McCormick Gourmet™ Organic Fennel Seed
1 tablespoon extra-virgin olive oil
1 1/2 pounds spicy Italian sausage, (about 6 links), casings removed
1 medium red bell pepper, thinly sliced
1 medium yellow onion, thinly sliced
1 medium red onion, thinly sliced
1 bulb fennel, core removed, thinly sliced
1 cup cherry tomatoes, halved
1/2 teaspoons salt
3/4 cup grated Romano cheese, divided

Directions

Cook pasta as directed on package. Drain well. Set aside.

Mix basil, Italian seasoning, parsley, garlic powder and fennel seed in a small bowl. Set aside.

Heat olive oil in large deep sauté pan on medium heat. Add sausage and sprinkle with 1 teaspoon of the seasoning mixture. Cook and crumble sausage until browned, about 8 minutes. Use slotted spoon to remove from pan to large bowl. Keep warm.

Add bell pepper, onion, fennel, tomatoes, salt and remaining 3 teaspoons seasoning mixture to skillet. Cook and stir about 8 minutes, until softened.

Reduce heat to low and add sausage, pasta and 1/2 cup of the Romano cheese to skillet, tossing gently to mix well. Serve hot, garnished with remaining Romano cheese and additional parsley, if desired.