



You Sexy Thing

YOU UP?

winemaker notes

This new wine from a new brand is almost an even blend of Symphony and Viognier. These two aromatic varietals are colliding in our You Up? white blend. This wine displays fresh green notes along with some citrus characters like lime and grapefruit. The same aromas are also found in the attack of the mouth. There is clear sweetness in the attack and a round mouthfeel. The residual sugar and a hint of acidity give this wine a medium intensity and structure. The freshness of the citrus comes forward in the finish in this elegant, off-dry white blend.

Appellation: California

Varietals: 58% Symphony | 42% Viognier

Alc: 11.8%

Released: February 2026



profile

Nose: Fresh and green | Citrus | Lime | Grapefruit

Mouth: Citrus | Round | Hint of acidity | Medium intensity



Serve: Cold

Aging: 3 years

Pairs well with: Light seafood | Pasta primavera | Fruit desserts | Dried fruit | Burrata | Mozzarella | Gouda

Similar to: Family Ranch Lineage or Cookie Cellars Snickerdoodle

Fun fact: Symphony was developed at UC Davis and it took over 30 years to create a viable cultivar after the initial cross.

About the Brand

Like a sweet little message left on a steamy mirror or a flirty note slipped into their jacket pocket, You Sexy Thing is a declaration of desire, a celebration of courtship and a cheeky wink at everything in between. Whatever you're in the mood for, this one's love at first sip.



**video,
awards
& more**



6
servings

10m
prep

5m
cook time

try with
off-dry whites

Penelope's Lemon Posset

Ingredients

2 cups heavy cream
1/4 cup granulated sugar
1/4 cup McCormick® Sweet Lemon Finishing Sugar, plus more for sprinkling
1/2 teaspoon McCormick® Pure Vanilla Extract
1/4 cup fresh lemon juice
Whipped cream

Directions

Whisk heavy cream, sugars and vanilla in medium saucepan. Bring mixture to a gentle boil on medium-high heat. Cook 2 minutes, stirring occasionally.

Remove from heat. Whisk in lemon juice. Strain mixture through fine mesh sieve into large glass measuring cup with spout. Divide Posset mixture evenly among 6 (6-ounce) glass ramekins. Refrigerate, uncovered, 2 to 3 hours to set.

To serve, top each posset with whipped cream and sprinkle with additional Finishing Sugar. Serve cold.