



# 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.



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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.