

# Fact Red Wine

This Fact Red Wine was created using several complementary red grape varieties. Fact is a fun, easygoing style of wine. This one offers a fruity attack with cherry, raspberry, pomegranate and acai berry. Later, these intense fruit flavors are overpowered by notes of chocolate, mocha and a hint of oak. This intensity also reveals itself in the mouth with the presence of layers of tannins from the mid-palate all the way to the finish. This is a very straightforward and accessible wine to enjoy every day for any occasion.

Fact Red Wine will pair well with roasted chicken, pork chops, veal Parmesan or meatloaf. Enjoy it with the featured recipe: "Roasted Turkey with Smoked Paprika."



**Tolerant Vinotypes** will particularly enjoy this wine!

- **VINTAGE:** non-vintage
- **VARIETAL(S):** 75% Cabernet Sauvignon, 15% Petit Verdot and 10% Petite Sirah
- **APPELLATION:** California
- **ALCOHOL:** 13.8%
- **AGEING POTENTIAL:** 3 years
- **SERVE:** room temperature
- **PAIRINGS:** sharp Cheddar, Swiss or Colby

*tidbit:* In a 2008 study by Heriot-Watt University in Edinburgh, Scotland, different music types were found to boost a tasters' wine score by up to 60%. Researchers noted that a blast of a Jimi Hendrix song would enhance Cabernet Sauvignon, while a Kylie Minogue tune went well with a glass of Chardonnay.

WINE SHOP AT HOME

\$23.00

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## RECIPE PAIRING: Roasted Turkey with Smoked Paprika

### INGREDIENTS

2 tablespoons McCormick Gourmet™ Organic Italian Seasoning  
2 tablespoons McCormick Gourmet™ Sicilian Sea Salt  
1 tablespoon McCormick Gourmet™ Organic Black Pepper, Coarse Ground  
1 tablespoon McCormick Gourmet™ Organic Paprika, Smoked  
2 teaspoons McCormick Gourmet™ Organic Garlic Powder  
2 teaspoons McCormick Gourmet™ Organic Mustard, Ground  
1 whole turkey, 12 to 14 pounds, fresh or frozen, thawed  
2 ribs celery  
1 onion, quartered  
1 orange, quartered  
2 McCormick Gourmet™ Organic Bay Leaves, Turkish  
1 tablespoon olive oil  
1/2 cup Kitchen Basics® Original Chicken Stock

### DIRECTIONS

Place oven rack in lowest position. Preheat oven to 325°F. Place roasting rack in shallow roasting pan. Mix first 6 ingredients in small bowl.

Place turkey, breast-side up, in prepared pan. Sprinkle 1 tablespoon of the seasoning mixture inside turkey. Stuff with celery, onion, orange and bay leaves. Brush turkey breast with oil. Spread remaining seasoning mixture over entire surface and under skin of turkey. Add stock to pan; cover loosely with heavy duty foil.

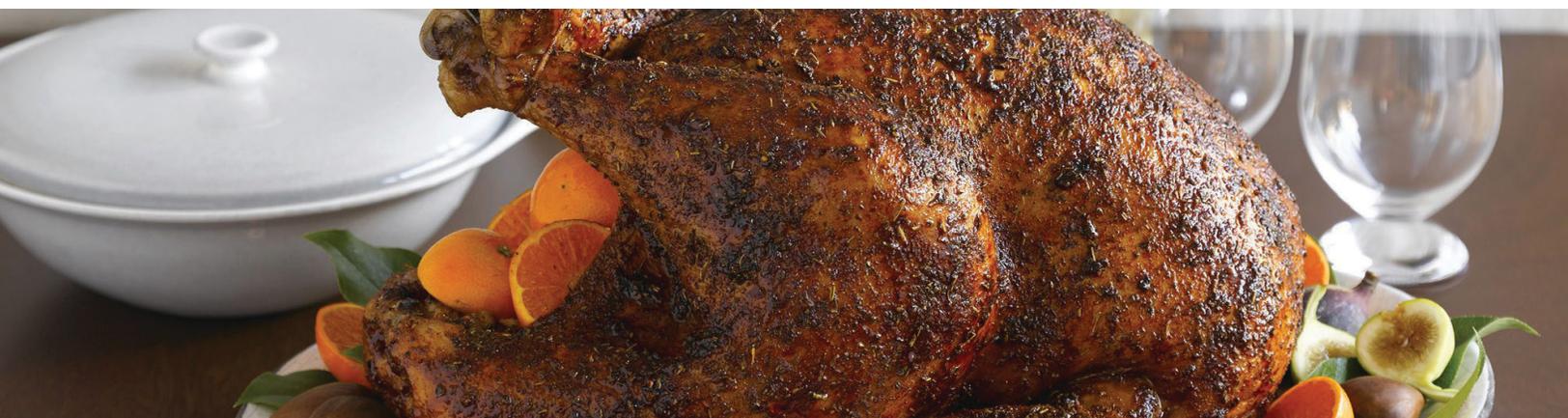
Roast 1 hour. Remove foil. Roast 2 to 2 1/2 hours longer or until internal temperature reaches 165°F (175°F in thigh), basting occasionally with pan juices. Remove turkey from oven. Let stand 20 minutes. Transfer to platter or carving board and slice. Reserve pan juices to make gravy or to serve with turkey.

*Makes 15 servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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