

Cookie Cellars Biscotti

This Cookie Cellars Biscotti red wine blend offers dark red-fruit characters like plum, strawberry, cherry and blueberry in the nose. Later, we are transported into a rich aromatic world of smoky bacon and toasted oak. From a blend of Cabernet Sauvignon and Zinfandel, the wine provides a fair amount of tannins in the attack, but this sweet red still has a pleasant smoothness to it.

It is a medium-bodied wine that should be enjoyed lightly chilled with Mexican food, mildly-spiced Asian food, meatloaf or chocolate desserts. Enjoy it with the featured recipe: "Asian Beef Lettuce Wraps."



Sweet Vinotypes will particularly enjoy this wine!

- **VINTAGE:** non-vintage
- **VARIETAL(S):** 40% Cabernet Sauvignon, 30% Zinfandel, 25% Syrah and 5% Cabernet Franc
- **APPELLATION:** California
- **ALCOHOL:** 13.5%
- **AGEING POTENTIAL:** 3 years
- **SERVE:** lightly chilled
- **PAIRINGS:** blue cheeses such as Stilton, Roquefort or Gorgonzola

tidbit: The sweetness of a wine is determined by its Residual Sugar (RS), which is the level of glucose and fructose (grape sugars) that are not converted into alcohol during fermentation.

WINE SHOP AT HOME

\$22.00

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RECIPE PAIRING : Asian Beef Lettuce Wraps

INGREDIENTS

- 1 teaspoon sesame oil
- 1 pound lean ground beef
- 1/4 cup soy sauce
- 2 tablespoons packed brown sugar
- 2 teaspoons finely chopped fresh garlic
- 1 teaspoon Ground Ginger from McCormick® Flavor Makers Chinese-Style
- 1/4 teaspoon Ground White Pepper from McCormick® Flavor Makers Chinese-Style
- 1/2 cup shredded carrots
- Lettuce leaves
- Sesame Seed from McCormick® Flavor Makers Chinese-Style
- Thinly sliced green onion

DIRECTIONS

Heat oil in large skillet on medium heat. Cook ground beef until browned, stirring occasionally.

Stir in soy sauce, brown sugar, garlic, ginger and white pepper. Add carrots; cook and stir 2 to 3 minutes or until tender.

Serve beef mixture wrapped in lettuce leaves with sesame seed, green onions and any other Asian-inspired toppings, if desired.

Makes 4 servings.

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WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



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