

# Family Ranch Heritage

Family Ranch Heritage is the product of a winemaker's favorite activity: blending. This off-dry to sweet white wine showcases a pale yellow color in the glass. Beginning with lime and lemon aromas, grassy notes then emerge. Pear, honey and apple characteristics are present in the finish. The aromatics and citrus notes extend to the front palate and behind its light sweetness, this wine is refreshing and crisp on the mid-palate.

Chilled, this light to medium-bodied wine will pair well with egg bites, pasta with seafood or light desserts. Try it chilled with the featured recipe: "Fluffy Eggs and Chives."



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

- **VINTAGE:** non-vintage
- **AGEING POTENTIAL:** up to 2 years
- **VARIETAL(S):** 40% Colombard, 35% Chenin Blanc and 25% Muscat Canelli
- **SERVE:** chill 30 minutes before serving
- **APPELLATION:** California
- **PAIRINGS:** cheeses such as mozzarella, fontina or Monterey Jack
- **ALCOHOL:** 12.5%

*tidbit:* Colombard is mainly found in the United States, France and Australia. French winemakers use it as the main grape in Cognac production.

WINE SHOP AT HOME

\$17.00

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## RECIPE PAIRING : Fluffy Eggs and Chives

### INGREDIENTS

6 eggs  
1/4 cup milk  
1 tablespoon McCormick® Chives  
1/2 teaspoon Lawry's® Seasoned Salt  
1 teaspoon butter

### DIRECTIONS

Beat eggs, milk, chives and seasoned salt in medium bowl until well blended.

Melt butter in large nonstick skillet on medium heat. Add egg mixture; cook and stir until eggs are almost set.

*Makes 3 servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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