

# Joy Cellars 2018 Chenin Blanc

This Joy 2018 Chenin Blanc has a very floral-like acacia or hyacinth aroma, followed by notes of pear, apple and apricot to enhance the nose. The wine is dry with a very delicate structure in the mouth. There are some juicy citrus flavors coming forward in the mid-palate. The stainless-steel tank fermentation emphasizes the lean and clean lines that the wine displays.

With a short, intense finish, some minerality and a welcome acidity, this wine will pair well with pasta, seafood, assorted cheeses or light desserts. Try it chilled with the featured recipe: "Vegan Cauliflower Queso."



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

- **VINTAGE:** 2018
- **VARIETAL(S):** 100% Chenin Blanc
- **APPELLATION:** California
- **ALCOHOL:** 14%
- **AGEING POTENTIAL:** 1 - 2 years
- **SERVE:** chilled one hour before service
- **PAIRINGS:** cheeses such as mozzarella, fontina or Monterey Jack

*tidbit:* Chenin Blanc originated in the Loire Valley of France. As early as 1655, it had gained in popularity in the USA, Australia and South Africa.

WINE SHOP AT HOME

\$24.50

# Joy Cellars 2018 Chenin Blanc

This Joy 2018 Chenin Blanc has a very floral-like acacia or hyacinth aroma, followed by notes of pear, apple and apricot to enhance the nose. The wine is dry with a very delicate structure in the mouth. There are some juicy citrus flavors coming forward in the mid-palate. The stainless-steel tank fermentation emphasizes the lean and clean lines that the wine displays.

With a short, intense finish, some minerality and a welcome acidity, this wine will pair well with pasta, seafood, assorted cheeses or light desserts. Try it chilled with the featured recipe: "Vegan Cauliflower Queso."



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

- **VINTAGE:** 2018
- **VARIETAL(S):** 100% Chenin Blanc
- **APPELLATION:** California
- **ALCOHOL:** 14%
- **AGEING POTENTIAL:** 1 - 2 years
- **SERVE:** chilled one hour before service
- **PAIRINGS:** cheeses such as mozzarella, fontina or Monterey Jack

*tidbit:* Chenin Blanc originated in the Loire Valley of France. As early as 1655, it had gained in popularity in the USA, Australia and South Africa.

WINE SHOP AT HOME

\$24.50



## RECIPE PAIRING : Vegan Cauliflower Queso

### INGREDIENTS

1 tablespoon vegetable oil  
3/4 cup sliced onion  
1/2 jalapeño, seeded and thinly sliced  
1 1/2 teaspoons McCormick® Paprika  
1 teaspoon McCormick® Garlic Powder  
1 teaspoon McCormick® Mustard, Ground  
1/2 teaspoon McCormick® Cumin, Ground  
1/8 teaspoon McCormick® Ground Turmeric  
1/2 teaspoon salt  
1 1/2 teaspoons nutritional yeast  
1 can (13.66 ounces) Thai Kitchen® Coconut Milk  
1 tablespoon white miso paste  
2 cups cauliflower florets  
1/3 cup raw unsalted cashews  
1 tablespoon white vinegar  
1 tablespoon Frank's RedHot® Original Cayenne  
Pepper Sauce  
1/4 cup prepared salsa

### DIRECTIONS

Heat oil in large saucepan on medium heat. Add onion and jalapeño. Cook, stirring occasionally, until softened, about 3 to 5 minutes.

Stir in spices, salt and nutritional yeast. Cook 1 minute. Stir in coconut milk and miso paste. Reduce heat to medium-low; add cauliflower and cashews. Cook, stirring occasionally, until cauliflower is fork-tender, about 20 minutes. Stir in vinegar, RedHot sauce and salsa.

In a blender with center part of cover removed to allow steam to escape, puree cauliflower mixture in batches on high speed until completely smooth, scraping sides of container. If mixture is too thick to process, add water 1 tablespoon at a time, as needed.

Return mixture to saucepan. Stir in additional RedHot sauce, salsa or jalapeños to reach desired heat level. Cook and stir on low until heated through. Serve hot with tortilla chips or use to top vegan tacos and burrito bowls.

*Makes 20 (2-tablespoon) servings.*

WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



## RECIPE PAIRING : Vegan Cauliflower Queso

### INGREDIENTS

1 tablespoon vegetable oil  
3/4 cup sliced onion  
1/2 jalapeño, seeded and thinly sliced  
1 1/2 teaspoons McCormick® Paprika  
1 teaspoon McCormick® Garlic Powder  
1 teaspoon McCormick® Mustard, Ground  
1/2 teaspoon McCormick® Cumin, Ground  
1/8 teaspoon McCormick® Ground Turmeric  
1/2 teaspoon salt  
1 1/2 teaspoons nutritional yeast  
1 can (13.66 ounces) Thai Kitchen® Coconut Milk  
1 tablespoon white miso paste  
2 cups cauliflower florets  
1/3 cup raw unsalted cashews  
1 tablespoon white vinegar  
1 tablespoon Frank's RedHot® Original Cayenne  
Pepper Sauce  
1/4 cup prepared salsa

### DIRECTIONS

Heat oil in large saucepan on medium heat. Add onion and jalapeño. Cook, stirring occasionally, until softened, about 3 to 5 minutes.

Stir in spices, salt and nutritional yeast. Cook 1 minute. Stir in coconut milk and miso paste. Reduce heat to medium-low; add cauliflower and cashews. Cook, stirring occasionally, until cauliflower is fork-tender, about 20 minutes. Stir in vinegar, RedHot sauce and salsa.

In a blender with center part of cover removed to allow steam to escape, puree cauliflower mixture in batches on high speed until completely smooth, scraping sides of container. If mixture is too thick to process, add water 1 tablespoon at a time, as needed.

Return mixture to saucepan. Stir in additional RedHot sauce, salsa or jalapeños to reach desired heat level. Cook and stir on low until heated through. Serve hot with tortilla chips or use to top vegan tacos and burrito bowls.

*Makes 20 (2-tablespoon) servings.*

WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.