

Joy Cellars 2018 Jubilant

Our 2018 Joy Jubilant red blend is mainly from the region of Paso Robles. The nose is well-structured, beginning with fruity components like raspberry, strawberry and blueberry. The flavors are rich and concentrated like in a jam or compote. Smoke, maple syrup, brown sugar and toasted oak envelop the finish. This dry red has a very pleasant mouthfeel and is very smooth with many layers of silky tannins. It has medium tannic intensity with more vanilla and smoky flavors. This is an easy to drink wine, great for food pairing.

Enjoy it with lasagna, marinated skirt steak, barbecued and grilled meats or vegetables. Try it with the featured recipe: "Lasagna Soup."



Sensitive Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2018
- **AGEING POTENTIAL:** 3 - 4 years
- **VARIETAL(S):** 85% Syrah and 15% Cabernet Sauvignon
- **SERVE:** room temperature
- **APPELLATION:** California
- **PAIRINGS:** cheeses such as provolone, Camembert or Cheddar
- **ALCOHOL:** 13.8%

tidbit: Syrah and Shiraz are the same grape. Shiraz is mostly used in Australia, New Zealand, South Africa and Canada.

WINE SHOP AT HOME

\$27.00

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RECIPE PAIRING : Lasagna Soup

INGREDIENTS

1 pound lean ground beef
1 cup chopped onion
1 can (28 ounces) petite diced tomatoes, undrained
1 can (15 ounces) tomato sauce
2 tablespoons McCormick® All Purpose Seasoning
Basil Oregano Garlic
1 container (32 ounces) Kitchen Basics® Original
Chicken Stock, (4 cups)
8 ounces (about 10) lasagna noodles, broken into
small pieces

DIRECTIONS

Brown ground beef in large saucepan on medium heat. Drain fat. Add onion; cook and stir 2 to 3 minutes or until softened.

Stir in tomatoes, tomato sauce, Seasoning and stock. Bring to boil. Add lasagna noodle pieces; cook 6 to 7 minutes or until noodles are tender.

Ladle soup into serving bowls. Serve with dollops of ricotta cheese and sprinkle with shredded mozzarella cheese, if desired.

Makes 10 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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