

# Moderna Artist's Palette Red Wine

Our Moderna Artist's Palette Red Wine was grown in the Lodi area. The four varietals used in our blend are known for adding rich tannins and a lot of color. Behind its deep color, this wine displays powerful fruit in the nose, such as raspberry, wild strawberry, black currant and blueberry. After a few seconds, notes of white pepper, brown sugar and toasted oak linger. The attack opens with a sweet, round stage that is quickly overpowered by the wine's bold tannic structure. The same fruit flavors and toasted oak appear in the middle, giving it a pleasant and balanced mouthfeel. This wine has a very long and elegant finish.

The intense body of our Moderna Artist's Palette Red Wine will pair well with dishes like meat lasagna, pork chops, beef stew or meatloaf. Enjoy it with the featured recipe: "Classic Lasagna."



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

- **VINTAGE:** non-vintage
- **VARIETAL(S):** 45% Zinfandel, 25% Petit Verdot, 25% Tannat and 5% Muscat of Alexandria
- **APPELLATION:** California
- **ALCOHOL:** 14%
- **AGEING POTENTIAL:** up to 3 years
- **SERVE:** room temperature
- **PAIRINGS:** cheeses such as Cheddar, Swiss or Colby

*tidbit:* Zinfandel has an official promotional organization, ZAP, with its own event in San Francisco, CA. Until Cabernet Sauvignon surpassed it, Zinfandel was the most widely planted red grape in California.

WINE SHOP AT HOME

\$24.50

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## RECIPE PAIRING : Classic Lasagna

### INGREDIENTS

6 cups Italian Meat Sauce or Italian Tomato Sauce  
1 package (16 ounces) lasagna noodles  
2 containers (15 ounces each) ricotta cheese  
1 package (8 ounces) shredded mozzarella cheese, divided  
1/2 cup grated Parmesan cheese, divided  
2 eggs  
1 tablespoon McCormick® Parsley Flakes  
2 teaspoons McCormick® Perfect Pinch® Italian Seasoning  
1/2 teaspoon salt  
1/4 teaspoon McCormick® Black Pepper, Ground

### DIRECTIONS

Prepare Italian Meat Sauce or Italian Tomato Sauce.

Preheat oven to 350°F. Cook pasta as directed on package. Drain and rinse with cold water. Lay flat on wax paper or foil to keep pieces from sticking together. Set aside.

Mix ricotta cheese, 1 1/2 cups of the mozzarella cheese, 1/4 cup of the Parmesan cheese, eggs, parsley, Italian seasoning, salt and pepper in large bowl.

Spread 1/2 cup of the sauce onto bottom of 13x9-inch baking dish. Top with 1/4 of the lasagna noodles, overlapping edges. Spread 1/3 cheese mixture over noodles. Top with 1 1/2 cups of the sauce. Repeat layers two more times, ending with a layer of pasta and 1 1/2 cups sauce. Cover with foil.

Bake 40 minutes. Remove foil. Top with remaining 1/2 cup mozzarella and Parmesan cheeses. Bake 10 minutes longer or until center is heated through. Let stand 15 minutes before cutting. Serve with remaining sauce, if desired. (Italian Meat Sauce recipe make a total of 7 cups sauce).

*Makes 12 servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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