

# Somersville Cellars 2018 Red Meritage

Our Somersville 2018 Red Meritage is a blend of four varietals. The majority of this blend is comprised of two distinct Cabernet Sauvignons from Napa and Lodi. Take a moment to admire its deep rich purple color. This young wine shows some maturity with an array of dark fruit characters such as black currant, prune and blackberry. The oak treatment reveals some toasted oak, mocha, cigar box, cedar and tobacco notes. The mouth displays more red fruit, powered by both fruit tannins and barrel tannins. There is a fresh acidity and some fruity flavors in the mid-palate, like cherry and prune.

This intense-bodied wine will pair well with roast beef, rack of lamb or grilled chicken. Try it with the featured recipe "Grilled Lamb Chops with Meyer Lemon Risotto and Arugula."



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

- **VINTAGE:** 2018
- **VARIETALS:** 65% Cabernet Sauvignon, 15% Cabernet Franc, 10% Merlot and 10% Petit Verdot
- **APPELLATION:** California
- **ALCOHOL:** 14.5%
- **AGEING POTENTIAL:** 4 - 5 years
- **SERVE:** room temperature
- **PAIRINGS:** cheeses such as Monterey Jack, Camembert or Cheddar

*tidbit:* A Red Meritage can only be made from varietals like Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, Petit Verdot, St. Macaire, Gros Verdot or Carmenère.

WINE SHOP AT HOME

\$35.00

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## RECIPE PAIRING : Grilled Lamb Chops with Meyer Lemon Risotto and Arugula

### INGREDIENTS

#### MEYER LEMON RISOTTO AND ARUGULA

2 tablespoons butter  
1/3 cup chopped onion  
1 cup whole grain rice mix  
2 tablespoons Meyer lemon juice  
2 tablespoons Limoncello liqueur  
4 cups Kitchen Basics® Original Chicken Stock, heated  
1/4 teaspoon McCormick® Black Pepper, Coarse Ground

2 cups arugula

#### LAMB CHOPS

2 tablespoons fresh lemon thyme leaves  
2 tablespoons olive oil  
2 teaspoons honey  
2 teaspoons grated Meyer lemon peel  
1/2 teaspoon McCormick® Ginger, Ground  
1/2 teaspoon McCormick® Black Pepper, Coarse Ground  
1/4 teaspoon McCormick Gourmet™ Sicilian Sea Salt  
1 (8-rib) frenched rack of lamb, (1 1/2 pounds), cut into 2-rib portions

### DIRECTIONS

For the Risotto, melt butter in large saucepan on medium heat. Add onion; cook and stir 2 minutes or until softened. Add rice mix; cook and stir 1 minute to toast rice. Add lemon juice and Limoncello liqueur; cook and stir 1 minute or until almost evaporated.

Stirring constantly, add warm stock, 1/2 cup at a time, until liquid is absorbed by rice after each addition. (It takes about 25 minutes for all of the stock to be absorbed and the risotto to become thick and creamy.) Season with pepper.

Meanwhile, for the Lamb Chops, mix lemon thyme, oil, honey, lemon peel, ginger, pepper and sea salt in small bowl until well blended. Rub 1 tablespoon of the seasoning mixture on lamb chops.

Grill lamb over medium heat 10 to 15 minutes per side or until desired doneness. Let stand 10 minutes. Divided arugula among each plate. Top with risotto. Place a lamb chop on each plate. Drizzle with remaining seasoning mixture.

*Makes 4 servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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