

# Somersville Cellars 2018 White Meritage

Our Somersville 2018 White Meritage is a blend of Sauvignon Blanc and Semillon grapes. Vineyards for this wine are situated on volcanic soils around Mount Saint Helena in Lake County and Knights Valley. The attack starts with subtle notes of Meyer lemon, lime, juniper berry and grapefruit. This wine showcases the minerality and terroir of the area with flinty characters on the finish. The alcohol enhances the intensity on the palate. This young, powerful, dry white wine has incredible balance with some acidity and citrus flavors in the finish.

Enjoy it with vegetarian dishes, shellfish, sushi, poultry or spicy dishes. Try it with the featured recipe "Easy Shrimp Tacos."



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

- **VINTAGE:** 2018
- **VARIETAL(S):** 85% Sauvignon Blanc and 15% Semillon
- **APPELLATION:** California
- **ALCOHOL:** 13.5%
- **AGEING POTENTIAL:** 3 years
- **SERVE:** refrigerated 30 minutes; open right before serving
- **PAIRINGS:** cheeses such as Swiss, Emmental or Cheddar

*tidbit:* The rules for Meritage wines state that one varietal cannot exceed 90% of the final blend. For a Bordeaux style wine like this one, very few varietals can actually be used, primarily Sauvignon Blanc, Muscadelle or Semillon.

WINESHOP AT HOME

\$28.00

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## RECIPE PAIRING : Easy Shrimp Tacos

### INGREDIENTS

2 tablespoons oil  
1 pound shrimp, peeled and deveined  
1 package McCormick® Taco Seasoning Mix  
8 flour tortillas, 6-inch

### DIRECTIONS

Heat oil in large skillet on medium heat. Add shrimp and Seasoning Mix; cook and stir 4 minutes or just until shrimp turn pink.

Serve shrimp in warmed tortillas with assorted toppings, such as sour cream, fresh cilantro, chopped tomato, chopped avocado, chopped red onion or lime wedges, if desired.

*Makes 4 servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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