

# Table Red Wine

Our Table Red is rich in color with a nose of dark fruit such as blackberry, prune and cherry, followed by aromas of caramel, chocolate and black pepper in the finish. This is a powerful wine, influenced by its blend of Cabernet Sauvignon and Barbera. It has a bright attack, a good amount of acidity and a medium intensity—perfect for everyday enjoyment. Strawberry and raspberry in the mouthfeel offers a nice balance between all the elements of a good red wine: acidity, fruit, alcohol and tannins. A hint of sweetness rounds out the finish.

Enjoy it by itself or pair with easy-to-make dishes such as pizza, meatloaf, lasagna or frittatas. Try it with the featured recipe: “Mini Ham & Cheese Quiche.”



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

- **VINTAGE:** non-vintage
- **VARIETAL(S):** a proprietary blend of red grape varieties
- **APPELLATION:** California
- **ALCOHOL:** 13.5%
- **AGEING POTENTIAL:** up to 2 years
- **SERVE:** remove from refrigerator 30 minutes before serving
- **PAIRINGS:** cheeses such as Swiss, goat cheese or Edam

*tidbit:* Our Table brand comes with screw cap closures, which provides ease of opening and closing, perfect for any gathering.

WINESHOP AT HOME

Half-Case: \$96.00 | Case: \$192.00

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## RECIPE PAIRING : Mini Ham & Cheese Quiche

### INGREDIENTS

1 package (14.1 ounces) refrigerated pie crusts, 2 crusts  
8 eggs  
1/4 cup milk  
1/4 cup French's Dijon Mustard  
1/4 teaspoon McCormick® Coarse Ground Black Pepper  
1 cup diced cooked ham  
1 cup fresh baby spinach, finely chopped  
3/4 cup shredded Cheddar cheese, divided  
1/2 cup French's Crispy Fried Onions, Original, coarsely crumbled

### DIRECTIONS

Preheat oven to 350°F. Unroll crusts on lightly floured surface. Using a 4 1/2-inch round cutter, cut out 6 rounds from each crust. Re-roll scraps as necessary. Press dough rounds into muffin pan sprayed with no stick cooking spray. Set aside.

Beat eggs, milk, Mustard and pepper in large bowl until well mixed. Divide ham, spinach, and 1/2 cup of the cheese evenly among crusts. Pour egg mixture evenly into each crust. Top with remaining cheese and Crispy Fried Onions.

Bake 20 to 25 minutes or until eggs are set. Let stand 5 minutes before serving.

*Makes 12 servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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