

Table Rosé Wine

Our new sweet Table Rosé is a blush wine mainly made with white varietals as its base. The golden rose color suggests the three white varietals that were the origin of the final blend. The light peach hue is obtained by blending a few gallons of red wine with white wine. This wine starts with citrus characters such as lemon and lime along with sweet fragrances of honey, pear and ripe apple. This wine is round and lush in the attack and there is a short to medium intensity in the mouthfeel. Straightforward, sweet citrus characters is what it's all about for this blush rosé.

The round finish will pair well with many dishes such as fish, pasta, turkey or chicken. Try it chilled with the featured recipe: "Greek Pasta Salad with Cucumber Yogurt Dressing."



Sweet Vinotypes will particularly enjoy this wine!

- **VINTAGE:** non-vintage
- **VARIETAL(S):** a proprietary blend of red and white grape varietals
- **APPELLATION:** California
- **ALCOHOL:** 12.5%
- **AGEING POTENTIAL:** 1 year
- **SERVE:** chill one hour before serving
- **PAIRINGS:** cheeses such as mozzarella, fontina or Monterey Jack

tidbit: In the United States and France it's called rosé but in Italy it's called Rosato and in Spain it's rosado.

WINE SHOP AT HOME

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

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RECIPE PAIRING : Greek Pasta Salad with Cucumber Yogurt Dressing

INGREDIENTS

1/2 cup cucumber, peeled, seeded and diced
1/2 cup plain Greek nonfat yogurt
2 tablespoons light mayonnaise
1 teaspoon lemon juice
1 teaspoon McCormick Gourmet™ Organic Garlic Powder
1 teaspoon McCormick Gourmet™ Organic Dill Weed
1/2 teaspoon McCormick Gourmet™ Organic Oregano
1/2 teaspoon McCormick Gourmet™ Sicilian Sea Salt
8 ounces pasta, such as cellentani or gemelli
2 cups broccoli florets
1 cup heirloom cherry tomatoes, quartered
1/4 cup thinly sliced red onion
1/4 cup pitted Kalamata olives, quartered
2 tablespoons crumbled feta cheese

DIRECTIONS

For the Cucumber Yogurt Dressing, place cucumber, yogurt, mayonnaise, lemon juice, garlic powder, dill, oregano and sea salt in blender container; cover. Blend on high speed until smooth. Refrigerate until ready to use.

For the Greek Pasta Salad, cook pasta as directed on package, adding broccoli during the last 1 minute of cooking. Rinse under cold water; drain well.

Place cooked pasta, broccoli, tomatoes and onions in large bowl. Add Cucumber Yogurt Dressing; toss gently to coat. Top with olives and feta cheese. Serve immediately or refrigerate until ready to serve.

Makes 8 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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