

Table White Wine

Our Table White blend was produced using several grape varieties from different regions in California. This wine has a beautiful pale straw color with aromas of citrus blossom, pear, peach and apple. There are also hints of custard and vanilla that linger in the finish. The components were fermented separately in stainless steel to keep their aromatic intensity. This is an off-dry white with clean, round lines in the attack. Some lemon notes frame its crisp acidity. With a short to medium intensity, the mouthfeel is prolonged by some more citrus and sweet notes in the finish.

This will pair with seafood, grilled fish, roasted turkey, chicken or a platter of assorted cheeses. Enjoy with the featured recipe: "Zingy Shrimp Tacos."



Sweet Vinotypes will particularly enjoy this wine!

- **VINTAGE:** non-vintage
- **VARIETAL(S):** a proprietary blend of white grape varieties
- **APPELLATION:** California
- **ALCOHOL:** 12.5%
- **AGEING POTENTIAL:** 1 - 2 years
- **SERVE:** refrigerate for 30 minutes; open right before serving
- **PAIRINGS:** cheeses such as fontina, Havarti or goat cheese

tidbit: An off-dry white wine has between 8 and 15 grams per liter of residual sugar. For reference, bottled tomato sauce is usually between 10 to 12 grams per half cup and bottled barbeque sauce is 12 to 15 grams per two tablespoons.

WINE SHOP AT HOME

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

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RECIPE PAIRING : Zingy Shrimp Tacos

INGREDIENTS

1 pound large shrimp, peeled and deveined
4 teaspoons oil, divided
2 tablespoons McCormick® Tasty Zingy Seasoning
8 (8-inch) flour tortillas, warmed

DIRECTIONS

Place shrimp, 2 teaspoons of the oil and Seasoning in large bowl; toss to coat.

Heat remaining 2 teaspoons of the oil in large skillet on medium heat. Add shrimp; cook and stir 3 to 4 minutes or just until shrimp turn pink.

Serve shrimp in tortillas with desired toppings, such as Quick Zingy Guacamole (see recipe below).

Serving Suggestions:

- For Quick Zingy Guacamole, stir 1 1/2 teaspoons McCormick® Zingy Seasoning and 1 medium avocado, peeled, pitted and mashed until well blended. Cover surface with plastic wrap. Refrigerate 15 minutes or until ready to serve. Stir before serving.
- Serve Zingy Shrimp Tacos with desired toppings, such as shredded lettuce or cabbage, prepared coleslaw, salsa, sour cream, shredded cheese, chopped tomato, cilantro, red onion, sliced avocado or lime wedges.

Makes 4 (2 tacos) servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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