

# Terroir Cellars 2018 Zinfandel

Our Terroir Cellars 2018 Zinfandel is made from grapes from the Mendocino AVA, located in Northern California about 80 miles northeast of our winery in Napa. The cool oceanic influence of the Pacific slowly ripened our Zinfandel into a dark purple robe. The nose is quite powerful displaying a lot of esters of red fruits like strawberry, cherry and raspberry, followed by tobacco, licorice, vanilla and smoky aromas. The majority of the tannins are from the fruits themselves. A light oaky character and some blackberry notes appear in the mid-palate. The beautiful tannins offer great length and structure.

This zingy wine will pair well with dishes like meat lasagna, paella, pork chops or chicken. Enjoy it with the featured recipe: "Pork and Broccolini Stir-Fry with Italian-Style XO Sauce."



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

- **VINTAGE:** 2018
- **VARIETAL(S):** 100% Zinfandel
- **APPELLATION:** Mendocino, California
- **ALCOHOL:** 14.5%
- **AGEING POTENTIAL:** 3 years
- **SERVE:** room temperature
- **PAIRINGS:** cheeses such as Cheddar, Swiss or Colby

*tidbit:* With more than 90 wineries, Mendocino County grows more varieties of grapes than anywhere else in the United States. Anderson Valley is home to some of the state's most progressive winemakers, who through their ecological and organic practices have earned the title of "America's Greenest Wine Region."

WINE SHOP AT HOME

\$30.00

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## RECIPE PAIRING : Pork and Broccolini Stir-Fry with Italian-Style XO Sauce

### INGREDIENTS

- 1 1/4 pounds pork tenderloin, cut into 1-inch cubes
- 1 tablespoon Gourmet Garden™ Chunky Garlic Stir-In Paste
- 1 1/4 teaspoons seas salt from McCormick® Sea Salt Grinder (molinillo de sal marina), divided
- 1/4 teaspoon McCormick® Black Pepper, Coarse Ground
- 1 tablespoon balsamic vinegar
- 3 tablespoons extra-virgin olive oil, divided
- 4 cups broccolini, trimmed and sliced diagonally into 1/2-inch pieces
- 1/4 cup Italian-Style XO Sauce
- 2 cups Kitchen Basics® Original Chicken Stock
- 2 cups milk
- 1 cup instant polenta
- 1 cup shredded Parmesan cheese, plus more to serve
- 2 tablespoons butter

### DIRECTIONS

Place pork in large bowl. Add garlic, 1/4 teaspoon of the sea salt, pepper and vinegar; toss to coat well. Heat 1 tablespoon of the oil in large skillet on high heat. Add pork; brown on all sides. Remove pork from skillet. Set aside.

Heat remaining 2 tablespoons oil in same skillet until shimmering. Add broccolini; stir-fry until tender crisp, about 5 minutes. Stir in XO Sauce, tossing to coat broccolini. Return pork to pan; cook and stir until heated through.

Meanwhile, for the Polenta, bring stock, milk and remaining 1 teaspoon of the sea salt to boil in large saucepan. Whisking constantly, add polenta in thin stream. Reduce heat to low; stirring constantly, simmer 3 to 4 minutes or until thickened. Remove from heat. Stir in cheese and butter. Serve pork and broccolini over Polenta with additional XO Sauce. Sprinkle with additional Parmesan cheese.

*Makes 8 servings.*

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WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



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