

le Cadeau (Sterling Label) Semi-Seco Sparkling Wine

Our le Cadeau (Sterling Label) California Semi-Seco Sparkling Wine has aromas of green apple, pear and flowers with hints of orange and lemon zest. The flavors are lightly fruity and very pleasant. With a good, strong acidity, this off-dry medium-bodied wine provides substance on the palate.

Enjoy this sparkling wine with sushi, spicy Chinese food or fruit desserts. Try it with the featured recipe: "Stuffed French Toast," or enjoy it all by itself!



Sweet Vinotypes will particularly enjoy this wine!

- **VINTAGE:** non-vintage
- **VARIETAL(S):** blend of French Colombard, Chardonnay, Pinot Grigio, Muscat, Viognier, Pinot Blanc and Sauvignon Blanc
- **APPELLATION:** California
- **ALCOHOL:** 11.5%
- **AGEING POTENTIAL:** 1 year
- **SERVE:** chilled
- **PAIRINGS:** light cheeses such as fresh mozzarella, Monterey Jack or Gouda

tidbit: When popped, the cork of a sparkling wine can reach the velocity of 40 miles per hour. That's why Champagne corks are popped with a towel wrapped around the bottle so they don't hurt anyone.

WINESHOP AT HOME

\$24.50

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RECIPE PAIRING : Stuffed French Toast

INGREDIENTS

1 tub (8 ounces) whipped cream cheese
1 tablespoon brown sugar
3 teaspoons McCormick® Cinnamon, Ground, divided
1 1/2 teaspoons McCormick® Pure Vanilla Extract, divided
16 slices Italian bread, (1/2-inch thick)
1/2 cup apricot preserves
5 eggs
1 cup milk
2 tablespoons butter, divided

DIRECTIONS

Mix cream cheese, brown sugar, 2 teaspoons of the cinnamon and 1 teaspoon of the vanilla in small bowl until well blended. Spread 2 tablespoons of cream cheese mixture on each of 8 slices of bread. Spread 1 tablespoon of preserves on each of the remaining 8 slices of bread. Press one each of the bread slices together to form 8 sandwiches.

Beat eggs with wire whisk in 13x9-inch baking dish. Stir in milk, remaining 1 teaspoon cinnamon and remaining 1/2 teaspoon vanilla until well blended. Dip sandwiches in egg mixture, soaking for 2 minutes on each side.

Melt 1 tablespoon of the butter in large nonstick skillet or griddle on medium-low heat. Place 4 of the sandwiches in skillet. Cook 4 to 5 minutes per side or until golden brown. Repeat with remaining sandwiches, melting remaining tablespoon butter in skillet. Serve French toast with maple syrup, if desired.

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Recipe & photo courtesy of McCormick & Company, Inc.



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