

Sun Fish 2017 Mola Mola

Our Sun Fish 2017 Mola Mola is a sweet, intense red wine made mainly from Zinfandel grapes. The attack in the nose has red fruit characters, such as strawberry and cherry. Soon after, flavors from the oak treatment such as brown sugar, caramel and white chocolate, take center stage. Like last year's Mola Mola, this is an off-dry to sweet, generous, rich and aromatic wine. The toasted oak reveals itself in the mouth with an intense structure balanced by some sweetness and tannins that linger all the way to the finish. This strong, intense wine offers great harmony between acidity, tannins and sweetness.

Mola Mola will pair well with Mexican food, mildly-spiced Asian food, meatloaf or chocolate desserts. Enjoy it with the featured recipe: "Molten Spiced Chocolate Cabernet Cakes."



Sweet Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2017
- **VARIETAL(S):** 90% Zinfandel and 10% Cabernet Franc
- **APPELLATION:** California
- **ALCOHOL:** 15%
- **AGEING POTENTIAL:** 2 - 3 years
- **SERVE:** room temperature or slightly chilled
- **PAIRINGS:** blue cheeses such as Stilton, Roquefort or Gorgonzola

tidbit: If California were its own country, it would be the fourth-largest producer of wine after France, Italy and Spain.

WINESHOP AT HOME

\$26.50

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RECIPE PAIRING : Molten Spiced Chocolate Cabernet Cakes

INGREDIENTS

4 ounces semi-sweet baking chocolate
1/2 cup (1 stick) butter
1 tablespoon Cabernet Sauvignon
1 teaspoon McCormick® Pure Vanilla Extract
1 cup confectioners' sugar
2 eggs
1 egg yolk
6 tablespoons flour
1/4 teaspoon McCormick Gourmet™ Organic Cinnamon,
Ground Saigon
1/4 teaspoon McCormick Gourmet™ Organic Ginger, Ground
1/8 teaspoon McCormick Gourmet™ Organic Cloves, Ground

DIRECTIONS

Preheat oven to 425°F. Butter 4 (6-ounce) custard cups or soufflé dishes. Place on baking sheet.

Microwave chocolate and butter in large microwavable bowl on HIGH 1 minute or until butter is melted. Stir with wire whisk until chocolate is completely melted. Stir in wine, vanilla and confectioners' sugar until well blended. Stir in eggs and yolk. Stir in flour, cinnamon, ginger and cloves. Pour batter evenly into prepared custard cups.

Bake 13 to 15 minutes or until sides are firm but centers are soft. Let stand 1 minute. Carefully loosen edges with small knife. Invert cakes onto serving plates. Sprinkle with additional confectioners' sugar. Serve immediately.

Makes 4 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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