

Sun Fish 2018 Malvasia Bianca

Our Sun Fish 2018 Malvasia Bianca was produced with grapes from coastal Southern California which receive the cooling influence of the Pacific Ocean during the growing season. The nose offers a combination of floral and fruity aromas. In no particular order, there are notes of lime, apricot, lemon, peach, honeysuckle, lychee and grapefruit. This wine was fermented in stainless steel tanks without any oak influence. The mouth has a smooth attack with a dominance of citrus offering a little lift toward the end in the finish.

This medium intensity Malvasia showcases very good balance that will pair well with a wide range of dishes like scallops, chicken salad, steamed mussels or breaded macaroni and cheese. Enjoy it with the featured recipe: "Tuscan Seafood Stew."



Sensitive Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2018
- **VARIETAL(S):** 100% Malvasia Bianca
- **APPELLATION:** California
- **ALCOHOL:** 13.8%
- **AGEING POTENTIAL:** 2 - 3 years
- **SERVE:** chilled; open right before serving
- **PAIRINGS:** cheeses such as Swiss, provolone, Havarti or Monterey Jack

tidbit: Malvasia wines are produced in Italy, the island of Madeira, California, Arizona, New Mexico, Australia and Brazil. These grapes are used to produce dry white, dessert wines and fortified wines of the same name.

WINE SHOP AT HOME

\$25.00

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RECIPE PAIRING : Tuscan Seafood Stew

INGREDIENTS

1/4 cup olive oil
1 medium onion, finely chopped
2 small carrots, finely chopped
1 tablespoon finely chopped garlic
1 leaf McCormick Gourmet™ Organic Bay Leaves, Turkish
1 tablespoon McCormick Gourmet™ Tuscan Seasoning
1 cup dry white wine
1 can (28 ounces) crushed tomatoes
1 pound littleneck clams, scrubbed
1 pound mussels, scrubbed and beards removed
1 pound large shrimp, peeled and deveined
1 pound firm white fish, such as halibut, cut into 1 inch cubes
1/4 cup chopped fresh parsley

DIRECTIONS

Heat oil in 6-quart shallow Dutch oven or saucepot on medium heat. Add onion and carrots; cook and stir 7 minutes or until tender. Add garlic, bay leaf and Seasoning; cook and stir 1 minute or until fragrant.

Stir in wine and tomatoes. Reduce heat to low; cover and simmer 10 minutes. Return to boil on medium-high heat. Gently stir in all of the seafood. Cover. Cook 10 minutes or until fish flakes easily with fork and clams and mussels open. (Discard any clams and mussels that do not open.) Discard bay leaf.

To serve, ladle into soup bowls. Sprinkle with parsley.

Makes 10 servings.

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WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



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