

Sun Fish 2018 Mola Tecta

Mola Tecta and Mola Mola are two species of the sunfish family. This dry to off-dry white blend is a selection of three different varietals. The wine starts with some ripe fruits like apple, peach, grapefruit and then turns quickly toward aromas found in a Crème Anglaise custard. This wine gets its aromas from the Malvasia and the Chardonnay grapes and its minerality from the Sauvignon Blanc grapes. This everyday wine has a medium intensity and finish in the mouth. The clean lines in the attack reveal a lot of citrus characters in the mid-palate.

All of these flavors will pair well with dishes such as grilled fish, pasta or chicken. Try it chilled with the featured recipe: "Creamy Pasta and Veggie Salad."



Hypersensitive Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2018
- **AGEING POTENTIAL:** 2 - 3 years
- **VARIETAL(S):** 55% Malvasia, 35% Sauvignon Blanc and 10% Chardonnay
- **SERVE:** chilled one hour before serving
- **APPELLATION:** California
- **PAIRINGS:** cheeses such as mozzarella, fontina or Monterey Jack
- **ALCOHOL:** 13%

tidbit: You have probably heard the comment that acid cuts through fat in food. So white wines with crisp acidity pair well with rich foods like pasta, chicken and fried fish.

WINE SHOP AT HOME

\$25.00

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RECIPE PAIRING : Creamy Pasta and Veggie Salad

INGREDIENTS

8 ounces uncooked rotini pasta
1/3 cup mayonnaise
1/3 cup sour cream
1/4 cup French's Classic Yellow Mustard
1 tablespoon cider vinegar
3 cups cut-up vegetables, such as broccoli, carrots,
cherry tomatoes or peas

DIRECTIONS

Cook pasta according to package directions. Rinse with cold water. Drain well.

Mix mayo, sour cream, mustard and vinegar in large bowl. Add pasta and vegetables; toss until well mixed.

Cover. Refrigerate at least 1 hour or until ready to serve.

Makes 6 servings.

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WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



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