

Sun Fish 2018 Petite Sirah

This Sun Fish Petite Sirah was produced with fruit mainly from the central Coast of California. This is a young, powerful wine offering a very dark color in the glass, signaling its richness. In the nose, there is an abundance of fresh, intense dark fruit, like blackberry, black cherry or black currant. Later, smoky and balsamic characters present themselves. There is a good amount of intensity in the attack from this dry, red wine. In the mid-palate, some smoky, almost meaty tones develop. Oak tannins anchor the structure all the way to the finish.

The wine is pleasant, juicy and round, and will pair well with roasted chicken, pork tenderloin or grilled pork chops. Enjoy it with the featured recipe: "Grilled Sweet and Savory Pork Tenderloin."



Tolerant Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2018
- **VARIETAL(S):** 100% Petite Sirah
- **APPELLATION:** California
- **ALCOHOL:** 14.5%
- **AGEING POTENTIAL:** 3 years
- **SERVE:** room temperature; decant before serving
- **PAIRINGS:** cheeses such as Swiss, Brie or Gruyere

tidbit: Born in France in the 1880's from a cross between Syrah and Peloursin, the Petite Sirah or Durif was planted in the California vineyards of Mission San Jose in 1884.

WINE SHOP AT HOME

\$26.00

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RECIPE PAIRING : Grilled Sweet and Savory Pork Tenderloin

INGREDIENTS

3 tablespoons firmly packed brown sugar
1 tablespoon Lawry's® Seasoned Salt
2 pork tenderloins, about 1 pound each

DIRECTIONS

Mix sugar and seasoned salt. Coat pork evenly with seasoning mixture.

Grill pork over medium heat 25 to 30 minutes or until desired doneness, turning occasionally. Let pork stand 5 minutes before cutting into thin slices.

Makes 8 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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