

# Sun Fish 2018 Pinot Noir

This is a classic 100% Pinot Noir. This varietal delivers aromas of red fruit like cherry, cranberry and raspberry. There are also some light toasted oak tones, like vanilla and mocha. The toasted oak is integrated and blends well with the overall structure of this typically sensitive varietal. This dry wine delivers a good intensity in the attack and warms up the mid-palate. Its structure from the tannins provides a long-lasting finish.

This elegant Pinot Noir can be paired with chicken, pork, turkey or stews like beef bourguignon. Try it with the featured recipe: "Steamed Pork Dumplings with Soy Ginger Sauce".



**Sensitive Vinotypes** will particularly enjoy this wine!

- **VINTAGE:** 2018
- **VARIETAL(S):** 100% Pinot Noir
- **APPELLATION:** California
- **ALCOHOL:** 13.8%
- **AGEING POTENTIAL:** 4 years
- **SERVE:** room temperature
- **PAIRINGS:** cheeses such as Swiss, goat cheese or Edam

*tidbit:* Pinot Noir doesn't like to mingle; rarely is this type of wine blended with other wines or other grape varietals.

WINE SHOP AT HOME

\$28.00

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## RECIPE PAIRING : Steamed Pork Dumplings with Soy Ginger Sauce

### INGREDIENTS

#### GINGER SOY DIPPING SAUCE

1/4 cup rice vinegar  
1/4 cup soy sauce  
1 tablespoon honey  
2 teaspoons fresh ginger, minced  
1 teaspoon sesame oil  
1/2 teaspoon fresh garlic, minced  
1/4 teaspoon McCormick Gourmet™ Global Selects White Pepper from Malaysia

#### STEAMED PORK DUMPLINGS

3 cups shredded Napa cabbage, (about 1/2 pound)  
1 teaspoon salt  
1/2 pound ground pork  
1/4 cup thinly sliced green onion  
3 tablespoons soy sauce  
2 tablespoons fresh ginger, minced  
1/2 teaspoon McCormick Gourmet™ Global Selects White Pepper from Malaysia  
1 large egg, lightly beaten  
1 package (12 ounces) round dumpling wrappers, (about 40)

### DIRECTIONS

For the Ginger Soy Dipping Sauce, mix all ingredients in small bowl with wire whisk until well blended. Cover and refrigerate until ready to use.

Toss cabbage with salt in a large bowl and let stand 5 to 10 minutes or until slightly softened. Drain cabbage, squeezing to drain excess liquid into bowl. Transfer cabbage into a separate clean bowl. Add pork, green onion, soy sauce, ginger, White Pepper, and egg to bowl with cabbage, stirring to mix well.

To form dumplings, place about 1/2 tablespoon of filling in center of each wrapper. Moisten edge of wrapper with water. Fold in half to form a half moon shape, pressing edges together to seal. Place on a parchment lined sheet pan and cover with a damp paper towel to keep dumplings moist until ready to steam.

To cook the dumplings, pour 1 inch of water into large pot. Bring to boil. Line a steamer basket with parchment paper. Place some of the dumplings in single layer in steamer basket. Insert steamer basket in pot. Cover. Steam on medium heat 6 to 8 minutes or until cooked through. Repeat with remaining dumplings, adding more water as needed.

Serve warm with Ginger Soy Dipping Sauce on the side. Sprinkle with additional chopped green onions, if desired.

*Makes 10 servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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