

# Talmage Cellars "Mother's Day" 2016 Merlot

Our Talmage Cellars California Merlot displays red fruit aromas of raspberry and strawberry. There are also interesting flavors that develop, such as smoked meat and bacon, which come from toasted oak barrels. This dry wine showcases nice, lengthy tannins. This wine is a classic representation of a great Merlot: easygoing and charming with a good amount of tannins and a long-lasting, lingering finish.

This Merlot is very versatile and can be enjoyed with pasta dishes such as lasagna, grilled tuna fish, chicken or roasted pork loin. Try it with the featured recipe: "Easy Hot Cross Buns."



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

- **VINTAGE:** 2016
- **VARIETAL(S):** 100% Merlot
- **APPELLATION:** California
- **ALCOHOL:** 13.5%
- **AGEING POTENTIAL:** 3 years
- **SERVE:** room temperature
- **PAIRINGS:** cheeses such as Gouda, Swiss or Cheddar

*tidbit:* While Merlot received a negative nod from the movie *Sideways*, it is one of the two dominant grape varieties in one of the most famous wine regions in the world, the Right Bank of Bordeaux.

WINE SHOP AT HOME

\$29.00

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## RECIPE PAIRING : Easy Hot Cross Buns

### INGREDIENTS

1 package (8 count) refrigerated buttermilk biscuits  
1 teaspoon McCormick® Cinnamon, Ground  
1 teaspoon packed brown sugar  
1/2 cup raisins, divided  
1 egg, lightly beaten  
5 tablespoons confectioners' sugar  
1 teaspoon water

### DIRECTIONS

Preheat oven to 350°F. Gently stretch each biscuit into 4-inch circle. Mix cinnamon and brown sugar in small bowl. Sprinkle 1/4 teaspoon cinnamon mixture and 1 tablespoon raisins over half of each biscuit. Fold over plain biscuit half onto raisin half. Fold again, pinching edges to seal. Gently shape into a ball. Repeat with remaining biscuits. Place buns in lightly greased 9-inch cake pan, evenly spacing them apart. Brush bun tops with beaten egg.

Bake 15 to 20 minutes or until golden brown. Remove buns onto cooling rack; cool completely.

Mix confectioners' sugar and water in small bowl. Spoon into small resealable plastic bag. Cut a small piece from one of the bottom corners of bag. Close bag tightly then pipe the shape of an X on top of each bun.

*Makes 8 servings.*

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WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



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