

Talmage Cellars "Mother's Day" 2017 Cabernet Sauvignon

Our Talmage Cellars Cabernet Sauvignon is a powerful 2017 vintage. From its rich, dark color; flavors of black currant, blackberry and black cherry are revealed. The aromatic characters of this wine primarily consist of dark fruit but toasted oak, black pepper and earthy notes are also present. This Cabernet Sauvignon showcases bold, juicy tannins from start to finish. This wine shows its true colors by coating the entire surface of the mouth with these elegant tannins. This Cabernet is extremely well-balanced and possesses great length.

Pair it with a wide range of dishes such as pork tenderloin, grilled chicken, roast beef or game meat. Try it with the featured recipe, "Breakfast Monkey Bread with Sausage."



Tolerant Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2017
- **VARIETAL(S):** 85% Cabernet Sauvignon and 15% Merlot
- **APPELLATION:** Lodi
- **ALCOHOL:** 14.3%
- **AGEING POTENTIAL:** 4 years
- **SERVE:** room temperature; decant after 2 years
- **PAIRINGS:** cheeses such as Brie, Camembert or Cheddar

tidbit: Lodi, a California winegrowing region situated 100 miles due east of the San Francisco Bay, is primarily a red grape region with about 2/3 of its acreage dedicated to red varietals.

WINE SHOP AT HOME

\$30.00

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RECIPE PAIRING : Breakfast Monkey Bread with Sausage

INGREDIENTS

3/4 cup milk
1 package McCormick® Original Country Gravy Mix
1/4 cup melted butter
3 cans (7.5 ounces each) refrigerated buttermilk biscuits
2 cups shredded Cheddar cheese, divided
1/2 pound ground breakfast sausage, cooked and drained

DIRECTIONS

Preheat oven to 350°F. Mix milk, Gravy Mix and melted butter with whisk in large bowl until well blended. Reserve 1/2 cup of the gravy mixture; set aside.

Cut biscuits into quarters. Add biscuit pieces to gravy mixture in large bowl; gently toss to coat. Stir in 1 1/2 cups of the cheese and cooked sausage until well blended. Place biscuit mixture into greased 10-cup bundt pan. Pour reserved gravy mixture over top.

Bake 35 minutes. Sprinkle with remaining 1/2 cup cheese. Bake 5 minutes longer or until cheese is melted. Cool in pan 5 to 10 minutes. To unmold, loosen sides of monkey bread from pan with a knife. Invert, cheese side up, onto serving plate. Serve warm.

Makes 12 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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