

Talmage Cellars "Mother's Day" Chardonnay

Our Talmage Cellars California Chardonnay offers classic aromas found in this varietal. This wine has some citrus characters like lemon, lime and grapefruit. Depending on the vintage, a small amount of oak may be detected in the finish. This oak will appear in the glass as toasted bread, brown sugar and crème brûlée aromas. Chardonnay is always one of the most structured and intense white wines in the mouth. This Chardonnay has a medium intensity, a spike of acidity in the middle and a hint of oaky characters in the finish.

With that type of mouthfeel, this wine can hold up alongside creamy pasta, rice dishes, seafood, grilled fish or a cheese platter. Try it with the featured recipe: "Cheesy Bacon & Egg Brunch Casserole."



Sensitive Vinotypes will particularly enjoy this wine!

- **VARIETAL(S):** 100% Chardonnay
- **APPELLATION:** California
- **ALCOHOL:** 13.5%
- **AGEING POTENTIAL:** 2 - 3 years
- **SERVE:** chilled; open right before serving
- **PAIRINGS:** cheeses such as provolone, Havarti or Brie

tidbit: Chardonnay is versatile and comes in many styles, buttery after going through malolactic (or secondary) fermentation, oaky after treatment for a few months, or for the majority of them, unoaked.

WINE SHOP AT HOME

\$27.00

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RECIPE PAIRING : Cheesy Bacon & Egg Brunch Casserole

INGREDIENTS

8 slices bacon
1 medium onion, chopped (1 cup)
1 loaf (8 ounces) Italian bread, cut into 1-inch cubes (5 cups)
2 cups (8 ounces) shredded Cheddar cheese
1 cup shredded mozzarella cheese
1 cup cottage cheese
5 eggs
1 1/2 cups milk
2 teaspoons McCormick® Mustard, Ground
1/2 teaspoon McCormick® Nutmeg, Ground
1 teaspoon McCormick® Black Pepper, Ground

DIRECTIONS

Preheat oven to 350°F. Cook bacon in large skillet until crisp. Drain bacon on paper towels; crumble and set aside. Remove all but 2 tablespoons drippings from skillet. Add onion to skillet; cook and stir 3 minutes or until softened.

Spread 1/2 of the bread cubes in 13x9-inch baking dish. Layer with 1/2 each of the onion, bacon, Cheddar cheese and mozzarella cheese. Spread evenly with cottage cheese. Top with remaining bread cubes, onion, bacon, Cheddar cheese and mozzarella cheese.

Beat eggs in medium bowl with wire whisk. Add milk, mustard, pepper and nutmeg; mix well. Gradually pour into baking dish. Press bread cubes lightly into egg mixture until completely covered. Let stand 10 minutes.

Bake 40 to 50 minutes or until center is set and top is golden brown.

Makes 12 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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