

McKenna 2019 Sauvignon Blanc

McKenna Sauvignon Blanc is our first wine released for the 2019 vintage. Therefore, we should expect a young, powerful and flavorful wine. In the nose, we start with some floral notes, like honeysuckle and orange blossom. Then, some aromas of apricot, quince, grapefruit and pear take over in the attack. This Sauvignon Blanc is very dry and did not receive any oak treatment. There is a striking minerality which dominates the mouthfeel, along with some fruity flavors of mandarin and orange. The structure has medium-intensity and length. There is some acidity which provides balance, but it is not the main characteristic.

This varietal is known for pairing well with a wide range of dishes, like Asian-style salads, scallops, steamed mussels or chicken alfredo. Enjoy it with the featured recipe: "Gluten-Free Asian-Style Chicken Lettuce Wraps."



Sensitive Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2019
- **VARIETAL(S):** 100% Sauvignon Blanc
- **APPELLATION:** Lodi
- **ALCOHOL:** 13.8%
- **AGEING POTENTIAL:** 2 -3 years
- **SERVE:** refrigerated; open right before serving
- **PAIRINGS:** provolone, Monterey Jack or Havarti fig crostini

tidbit: Sauvignon Blanc originates from the Bordeaux region of France and gets its name from the French words sauvage ("wild") and blanc ("white").

WINE SHOP AT HOME

\$26.00

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RECIPE PAIRING : Gluten-Free Asian-Style Chicken Lettuce Wraps

INGREDIENTS

2 tablespoons oil
1 pound ground chicken
3/4 cup water
1 package McCormick® Gluten-Free Turkey Gravy Mix
1 tablespoon rice vinegar
2 teaspoons minced fresh garlic
1 teaspoon McCormick® Ginger, Ground
1 teaspoon sugar
6 large iceberg lettuce leaves

DIRECTIONS

Heat oil in large skillet on medium-high heat. Add ground chicken; cook and stir 3 minutes or until no longer pink. Stir in water, Gravy Mix, vinegar, garlic, ginger and sugar. Bring to boil. Reduce heat to low; simmer 10 minutes or until chicken is cooked through and most of liquid has evaporated, stirring occasionally.

Spoon chicken mixture into center of each lettuce leaf. Sprinkle with desired toppings. Fold sides of lettuce over filling and roll up to serve.

Makes 6 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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