

Talmage Cellars "Father's Day" Cabernet Sauvignon

Our Talmage Cabernet Sauvignon represents the best that this powerful varietal has to offer. Our Winemaker has extensive Cabernet Sauvignon experience, having worked with several world class producers from the Medoc and Napa Valley. Cabernet Sauvignon can display black cherry, blackberry, blueberry and plum. As the wine matures, warm spices, vanilla, black pepper, tobacco and leather aromas can develop from aging in toasted oak barrels. This is a dry wine with layered tannins that coat the mouth from beginning to finish. This classic Cab is elegant, charming, robust and has a long finish.

Talmage Cabernet Sauvignon is very structured and can be enjoyed with lamb chops, grilled steak or pan-seared pork medallions. Try it with the featured recipe: "The Works Steak Burger."



Tolerant Vinotypes will particularly enjoy this wine!

- **VARIETAL(S):** 100% Cabernet Sauvignon or sometimes blended with Merlot, Cabernet Franc or Petit Verdot
- **AGEING POTENTIAL:** 4 years
- **APPELLATION:** California
- **SERVE:** room temperature
- **ALCOHOL:** 13.5%
- **PAIRINGS:** Gouda, Cheddar, baked Brie or cocktail meatballs

tidbit: The Cabernet Sauvignon grape varietal was born from a cross between Cabernet Franc and Sauvignon Blanc sometime during the 1600s. To this day, this is the number-one-planted wine grape varietal in the world.

WINE SHOP AT HOME

\$30.00

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RECIPE PAIRING : The Works Steak Burger

INGREDIENTS

1 pound lean ground beef
2 tablespoons French's Tomato Ketchup
4 slices bacon, cooked and crumbled
1 1/2 teaspoons McCormick® Grill Mates® Montreal Steak Seasoning
1 medium onion, cut in 1/2-inch slices
4 slices American cheese
4 hamburger rolls

DIRECTIONS

Mix ground beef, ketchup, bacon and Steak Seasoning in large bowl. Shape into 4 patties. Brush onion slices with oil.

Grill patties and onion slices over medium heat 4 to 6 minutes per side or until burgers are cooked through (internal temperature of 160°F). Add cheese slices to burgers 1 minute before cooking is completed. Toast rolls on the grill, open-side down, about 30 seconds.

Serve burgers on toasted rolls with desired toppings and condiments.

Makes 4 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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