

Talmage Cellars "Father'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: "Instant Pot® Chicken Alfredo Risotto."



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:** provolone, Havarti, Brie or shrimp cocktail

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 : Instant Pot® Chicken Alfredo Risotto

INGREDIENTS

2 tablespoons butter, divided
1 pound boneless skinless chicken breast,
cut into 1-inch chunks
1 cup diced onion
1 cup sliced mushrooms
2 cups Kitchen Basics® Original Chicken Stock
1 package McCormick® Creamy Garlic Alfredo Sauce Mix
1 cup Arborio rice
1/3 cup grated Parmesan cheese
3 tablespoons chopped fresh parsley

DIRECTIONS

Melt 1 tablespoon of the butter in Instant Pot on SAUTÉ setting. Add chicken; cook and stir 3 minutes. Add onions and mushroom; cook and stir 2 minutes or until softened. Mix stock and Sauce Mix in medium bowl until well blended. Stir stock mixture and rice into pot. Close lid. Set Valve to Seal.

Select PRESSURE COOK (MANUAL); cook 7 minutes on HIGH PRESSURE. When done, quick-release pressure. Open lid once pressure inside the pot is completely released. (Check manufacturer's manual for safe operating instructions.) Stir in cheese and remaining 1 tablespoon butter. Sprinkle with parsley and additional Parmesan cheese, if desired.

Makes 5 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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