

# Talmage Cellars "Father's Day" Merlot

Our Talmage Merlot represents the best that this versatile grape varietal has to offer. Our Winemaker has extensive experience with Merlot, having previously worked on the Right Bank of the Bordeaux area in Saint-Emilion and Pomerol. Merlot displays fruity aromas of cherry, raspberry and strawberry. There are also some more mature aromas that develop, including smoked meat, bacon or truffles. These compounds often come from toasted oak barrels. This is a dry wine with nice, lengthy tannins that layer and coat the mouth from start to finish. A classic Merlot is easygoing, charming, filled with tannins and some length.

Merlot is very versatile and could be enjoyed with dishes like lasagna, grilled skirt steak, chicken or roasted pork loin. Try it with the featured recipe: "Sheet Pan Fajitas."



**Sensitive Vinotypes** will particularly enjoy this wine!

- **VARIETAL(S):** 100% Merlot or sometimes blended with a small percent of Cabernet Sauvignon or Cabernet Franc
- **AGEING POTENTIAL:** 3 years
- **APPELLATION:** California
- **SERVE:** room temperature
- **ALCOHOL:** 13.5%
- **PAIRINGS:** Gouda, Swiss, Cheddar or ham bites

*tidbit:* The oldest known mention about Merlot dates back to 1784 in Bordeaux, France. Today, Merlot is the most widely-planted grape in Bordeaux region and all over the world. It is an essential grape in Italy, Australia, United States, Argentina, Chile and South Africa.

WINE SHOP AT HOME

\$29.00

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## RECIPE PAIRING : Sheet Pan Fajitas

### INGREDIENTS

- 1 1/2 teaspoons Ground Cumin from McCormick® Flavor Makers Mexican
- 3/4 teaspoon Chipotle Chili Pepper from McCormick® Flavor Makers Mexican
- 1/2 teaspoon Ground Oregano from McCormick® Flavor Makers Mexican
- 1/2 teaspoon McCormick® Garlic Powder
- 3/4 teaspoon salt
- 1 pound flank steak, cut into strips
- 1 medium bell pepper, cut into strips
- 1 medium yellow onion, thinly sliced
- 2 tablespoons oil
- 8 (6-inch) flour tortillas, warmed

### DIRECTIONS

Preheat broiler on high. Mix spices and salt in small bowl. Toss steak and vegetables with oil. Sprinkle with spice mixture; toss to coat.

Spread mixture evenly on large foil-lined shallow baking pan. Broil 10 minutes or until meat is desired doneness and vegetables are tender-crisp, stirring halfway through cooking.

Serve in tortillas with lime wedges and assorted toppings such as salsa, guacamole and sour cream, if desired.

*Makes 4 (2 fajita) servings.*

## WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



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