

# Talmage Cellars "Father's Day" Semi-Seco Sparkling

Our Talmage Cellars Semi-Seco Sparkling Wine has aromas of pear, hazelnut and caramel with hints of orange and anise. The flavors are fizzy and sweet with good acidity and a pleasant medium weight on the palate. This wine has a long sweet finish with lots of fruit and acidity that goes with anything.

Enjoy this wine with a variety of pairings, such as Thai food, sushi or strawberries dipped in chocolate. Try it with the featured recipe: "Shichimi Togarashi Ribs," or enjoy it all by itself!



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

- **VINTAGE:** non-vintage
- **VARIETAL(S):** exclusive blend of French Colombar, Chardonnay, Pinot Grigio, Muscat, Viognier, Pinot Blanc and Sauvignon Blanc
- **APPELLATION:** California
- **ALCOHOL:** 12%
- **AGEING POTENTIAL:** 2 years
- **SERVE:** chilled
- **PAIRINGS:** fresh mozzarella, burrata or plain, salted potato chips

*tidbit:* Semi-seco, also called demi-sec, is the term for sparkling wines that are off-dry in taste profile, which means that they are slightly sweet.

WINE SHOP AT HOME

\$31.00

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## RECIPE PAIRING : Shichimi Togarashi Ribs

### INGREDIENTS

4 pounds pork baby back ribs  
4 tablespoons McCormick Gourmet™ Japanese Seven Spice  
1 cup French's Tomato Ketchup  
1/2 cup firmly packed brown sugar  
1/2 cup thinly sliced green onions

### DIRECTIONS

Preheat oven to 375°F. Place ribs on foil-lined baking pan. Rub ribs with 2 teaspoons of the Seasoning. Cover with foil.

Bake 1 1/2 hours or until meat starts to pull away from bones.

Meanwhile, mix ketchup, brown sugar and remaining 2 teaspoons Seasoning in medium saucepan. Bring to boil, stirring occasionally. Reduce heat to medium-low; simmer 5 minutes.

Brush ribs with 1/2 of the sauce. Broil 10 minutes. Sprinkle with green onions. Serve ribs with remaining sauce.

*Makes 8 servings.*

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WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



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