

Talmage Cellars "Homeschool" 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: "Easy Chili Pizza."



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 : Easy Chili Pizza

INGREDIENTS

- 1 pound lean ground beef
- 1 package McCormick® Chili Seasoning Mix, Original
- 1 can (14 1/2 ounces) diced tomatoes, undrained, or 2 cans (8 ounces each) tomato sauce
- 1 can (15 to 16 ounces) kidney or pinto beans, undrained
- 1 prepared pizza crust (12-inch)
- 2 cups shredded mozzarella cheese

DIRECTIONS

Preheat oven to 425°F. Brown meat in large skillet on medium-high heat. Drain fat. Stir in Seasoning Mix, tomatoes and beans. Bring to boil. Reduce heat to low; simmer 10 minutes, stirring occasionally.

Place pizza crust on baking sheet. Spoon chili evenly onto crust. Sprinkle evenly with cheese.

Bake 12 to 15 minutes or until cheese is melted.

Makes 8 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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