

# Talmage Cellars "Homeschool" 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: "Maple Banana Bread Pancakes."



**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 : Maple Banana Bread Pancakes

### INGREDIENTS

2 large ripe bananas  
2 eggs  
2 tablespoons packed brown sugar  
2 tablespoons melted butter  
1 tablespoon McCormick® Maple Extract  
2 teaspoons McCormick® Pure Vanilla Extract  
1 teaspoon McCormick® Cinnamon, Ground  
3/4 cup flour  
2 teaspoons baking powder

### DIRECTIONS

Mash bananas with potato masher in large bowl. Add eggs, brown sugar, butter, maple extract, vanilla and cinnamon; mix well. Add flour and baking powder; mix until well blended.

Pour scant 1/4 cup of batter per pancake onto preheated lightly greased griddle or skillet. Cook 1 to 2 minutes per side or until golden brown, turning when pancakes begin to bubble.

*Makes 3 (3 pancake) servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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