

# Talmage Cellars "Homeschool" 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 Taco Chicken Fingers with Cheesy Roasted Broccoli."



**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

# Talmage Cellars "Homeschool" 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 Taco Chicken Fingers with Cheesy Roasted Broccoli."



**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



## RECIPE PAIRING : Sheet Pan Taco Chicken Fingers with Cheesy Roasted Broccoli

### INGREDIENTS

1 package McCormick® Taco Seasoning Mix  
1/2 cup panko bread crumbs  
4 cups small broccoli florets  
3 tablespoons oil, divided  
1 pound boneless chicken breast tenderloins  
1/2 cup shredded reduced-fat Mexican cheese blend

### DIRECTIONS

Preheat oven to 450°F. Mix Seasoning Mix and panko in shallow dish until well blended. Place broccoli in large bowl. Add 2 tablespoons of the oil; toss to coat. Sprinkle with 3 tablespoons of the panko mixture; toss until evenly coated. Place broccoli on one side of a foil-lined shallow baking pan sprayed with no stick cooking spray.

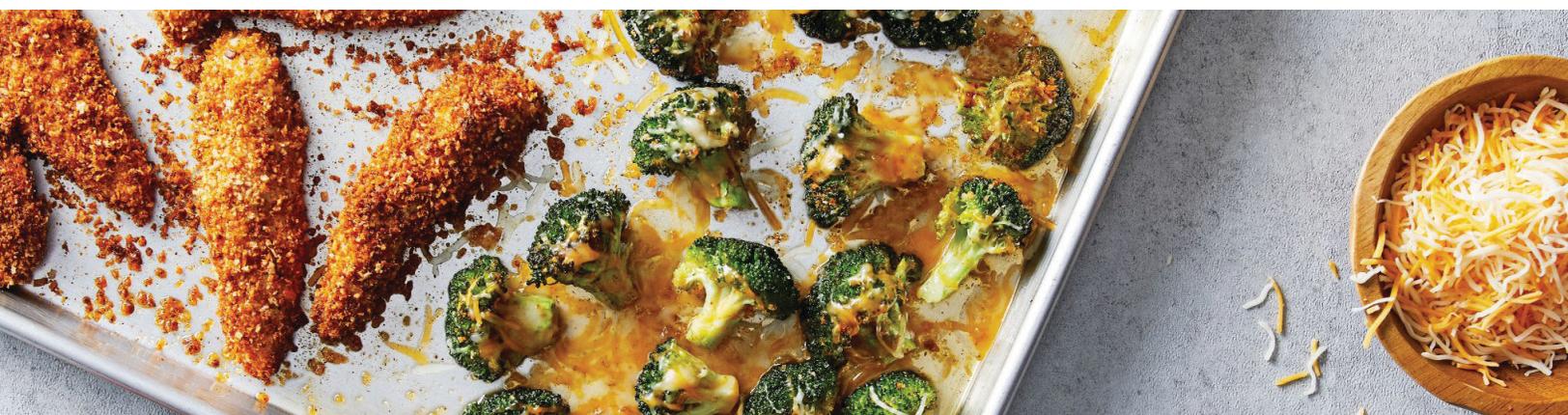
Brush chicken with remaining 1 tablespoon oil. Coat evenly on both sides with remaining panko mixture. Discard any remaining panko mixture. Place chicken on other side of baking pan.

Bake 12 minutes. Sprinkle cheese evenly over broccoli. Bake 3 minutes longer or until chicken is cooked through and cheese is melted.

*Makes 4 servings.*

WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



## RECIPE PAIRING : Sheet Pan Taco Chicken Fingers with Cheesy Roasted Broccoli

### INGREDIENTS

1 package McCormick® Taco Seasoning Mix  
1/2 cup panko bread crumbs  
4 cups small broccoli florets  
3 tablespoons oil, divided  
1 pound boneless chicken breast tenderloins  
1/2 cup shredded reduced-fat Mexican cheese blend

### DIRECTIONS

Preheat oven to 450°F. Mix Seasoning Mix and panko in shallow dish until well blended. Place broccoli in large bowl. Add 2 tablespoons of the oil; toss to coat. Sprinkle with 3 tablespoons of the panko mixture; toss until evenly coated. Place broccoli on one side of a foil-lined shallow baking pan sprayed with no stick cooking spray.

Brush chicken with remaining 1 tablespoon oil. Coat evenly on both sides with remaining panko mixture. Discard any remaining panko mixture. Place chicken on other side of baking pan.

Bake 12 minutes. Sprinkle cheese evenly over broccoli. Bake 3 minutes longer or until chicken is cooked through and cheese is melted.

*Makes 4 servings.*

WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.