

# Talmage Cellars "Homeschool" 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: "Strawberry Coconut Ice Cream Sandwiches," or enjoy it all by itself!



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

- **VINTAGE:** non-vintage
- **VARIETAL(S):** exclusive blend of French Colombard, Chardonnay, Pinot Grigio, Muscat, Viognier, Pinot Blanc and Sauvignon Blanc
- **ALCOHOL:** 12%
- **AGEING POTENTIAL:** 2 years
- **APPELLATION:** California
- **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 : Strawberry Coconut Ice Cream Sandwiches

### INGREDIENTS

6 cups mini marshmallows, divided  
3 teaspoons coconut oil, divided  
6 cups fruit flavored crispy rice cereal,  
such as Fruity PEBBLES™, divided  
1 can (13.66 ounces) Thai Kitchen®  
Coconut Cream  
2 cups frozen strawberries  
1/4 cup sugar

### DIRECTIONS

Mix 3 cups of the mini marshmallows and 1 1/2 teaspoons of the coconut oil in a large microwavable bowl. Microwave on HIGH for 1 to 1 1/2 minutes. Stir until completely melted and smooth. Add 3 cups of the cereal; stir until well blended. Press cereal mixture evenly into bottom of foil-lined 9-inch square baking dish sprayed with no stick cooking spray. Cool completely.

Meanwhile, place coconut cream, strawberries and sugar in blender container. Cover. Blend until completely smooth. Pour mixture evenly over cooled cereal crust. Cover with foil. Freeze 45 minutes or until firm.

Mix remaining 3 cups marshmallows and remaining 1 1/2 teaspoons coconut oil in large microwavable bowl. Microwave on HIGH for 1 to 1 1/2 minutes. Stir until completely melted and smooth. Add remaining 3 cups cereal; stir until well blended. Spread cereal mixture over frozen coconut layer, pressing gently to create an even layer. Cover with foil. Freeze 2 hours longer or until completely frozen. Slice into bars to serve. Store leftovers in freezer.

*Makes 20 (1 bar) servings.*

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WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



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