

Talmage Cellars “Let’s Stay Home” 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: “Buffalo Chicken Chili.”



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 : Buffalo Chicken Chili

INGREDIENTS

1 tablespoon butter
1 pound ground chicken
1/2 cup chopped carrots
1/2 cup chopped celery
1 package McCormick® Chili Seasoning Mix, Original
1 can (15 ounces) white beans, rinsed and drained
1 can (14 1/2 ounces) petite diced tomatoes, undrained
1/4 cup FRANK'S® RedHot Original Cayenne Pepper Sauce

DIRECTIONS

Melt butter in large skillet on medium-high heat. Add carrots and celery; cook and stir 1 minute. Add ground chicken; cook 5 minutes or until cooked through, stirring occasionally.

Stir in remaining ingredients. Bring to boil. Reduce heat to low; cover and simmer 10 minutes, stirring occasionally. Serve with desired toppings. For more heat, drizzle with additional RedHot Sauce, if desired.

Makes 5 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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