

Talmage Cellars "Let's Stay Home" 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: "Quick & Tasty Chicken Pot Pie."



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.

WINESHOP AT HOME

\$27.00

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RECIPE PAIRING : Quick & Tasty Chicken Pot Pie

INGREDIENTS

2 packages McCormick® Chicken Gravy Mix
1 teaspoon McCormick® Poultry Seasoning
1 1/2 cups milk
1 cup water
2 tablespoons butter
3 cups cubed cooked chicken
2 cups frozen mixed vegetables
1 can (7.5 ounces) refrigerated biscuits

DIRECTIONS

Preheat oven to 375°F. Mix Gravy Mix, poultry seasoning, milk, water and butter in large skillet or saucepan. Bring to boil on medium heat, stirring frequently. Stir in chicken and vegetables. Return to boil. Reduce heat to low; simmer 5 minutes.

Spoon into 2-quart baking dish. Top with biscuits.

Bake 15 minutes or until biscuits are golden brown.

Makes 8 servings.

04142020-11-0070-01-01

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Recipe & photo courtesy of McCormick & Company, Inc.



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