

Talmage Cellars “Let’s Stay Home” 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: “Gluten-Free McCormick® Meat Loaf.”



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

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RECIPE PAIRING : Gluten-Free McCormick® Meat Loaf

INGREDIENTS

2 pounds lean ground beef
2 eggs, lightly beaten
1/2 cup milk
1/4 cup gluten-free dry bread crumbs
1 package McCormick® Gluten-Free Meat Loaf Seasoning Mix
1/2 cup French's Tomato Ketchup, chili sauce or tomato sauce (optional)

DIRECTIONS

Preheat oven to 375°F. Mix all ingredients except ketchup in large bowl until well blended.

Shape meat mixture into a loaf. Place in foil-lined baking pan or 9x5-inch loaf pan. Top with ketchup, if desired.

Bake 1 hour or until cooked through.

Makes 10 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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