

Cloud Number Nine

Our Cloud Number Nine sweet white blend was produced with grapes from Lodi and Monterey. This young wine has a pale yellow straw color. The nose is seductive and aromatic with aromas of apple, pear and grape jelly. There is a candy-like quality and some spicy notes toward the end. The attack has a good kick of sweetness and acidity combined. This is a sweet wine with a long finish, balanced with some minerality.

The crisp and round mouthfeel makes this wine a delight to pair with Indian curry-based dishes, spicy Thai food, fruit tarts or cakes. Try it with the featured recipe: "Cranberry Meringue Slab Pie."



Sweet Vinotypes will particularly enjoy this wine!

- **VINTAGE:** non-vintage
- **VARIETAL(S):** 40% French Colombard, 35% Symphony and 25% Chenin Blanc
- **APPELLATION:** California
- **ALCOHOL:** 12.8%
- **AGEING POTENTIAL:** 2 years
- **SERVE:** refrigerated; open right before serving
- **SMALL BITES:** Monterey Jack, pepper jack or peaches with mozzarella

tidbit: Blending makes wines more complex by enhancing aromas, color, texture, body and finish, making them more well-rounded.

WINE SHOP AT HOME

\$24.00

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RECIPE PAIRING : Cranberry Meringue Slab Pie

INGREDIENTS

1 package (14.1 ounces)
refrigerated pie crusts, (2 crusts)
1 2/3 cups sugar, divided
1/2 cup cornstarch
1 cup 100% cranberry juice
6 large eggs, yolks and whites
separated
2 cans (14 ounces each) jellied
cranberry sauce
1 teaspoon McCormick® Pure
Orange Extract
1 teaspoon McCormick® Cream Of
Tartar

DIRECTIONS

Preheat oven to 350°F. Bring crusts to room temperature according to package directions. Unroll pie crusts. Press crusts onto bottom of 13x9-inch glass baking dish. Fold edges of crust under and press together to form a thick crust edge. Press seams of overlapping crusts in middle of baking dish together to seal. Pierce crusts with a fork. Bake 20 to 25 minutes or until lightly browned. Cool on wire rack.

Meanwhile, mix 1 cup of the sugar and cornstarch in large saucepan. Gradually stir in cranberry juice with wire whisk until well blended. Whisk in 6 egg yolks and cranberry sauce until well blended. (Some lumps may remain.) Whisking occasionally, bring to boil on medium heat. Boil 1 minute. Remove from heat. Stir in extract. Pour hot filling into baked pie crust. Cool on wire rack. Refrigerate at least 4 hours or overnight until chilled and set.

For the Meringue, preheat oven to 400°F. Beat 6 egg whites in medium bowl with electric mixer on high speed until foamy. Mix remaining 2/3 cup sugar and cream of tartar in small bowl. Gradually add sugar mixture to egg whites, beating until stiff peaks form. Spread meringue evenly over cranberry-filled pie, sealing edges of crust. Bake 4 to 6 minutes or until edges are lightly browned. For best results, top and bake with meringue just before serving.

Makes 16 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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