

Albion Cuvée Rouge

This wine is a winemaking first for WineShop At Home. It is the first time we blended a significant amount of Pinot Noir in a dry red blend. This Albion Cuvée Rouge has a very complex palate of aromas in the nose with plum, raspberry, strawberry and blackberry in the attack, followed by concentrated characters of jammy red fruit compote. The Cab Franc and the Pinot Noir elegantly mingle without a dominant influence from the toasted oak. The Cab Franc brings some intensity, good length and mouthfeel to the attack. Structure, power and acidity are all necessary ingredients for good red blends. The Pinot Noir influence results in dry fruit flavors and a juicy finish.

This generous, elegant, dry red wine will pair well with dishes like grilled chicken, pork chops or meatloaf. Try it with the featured recipe of: "Farmer's Market Chicken and Vegetables."



Sensitive Vinotypes will particularly enjoy this wine!

- **VINTAGE:** non-vintage
- **AGEING POTENTIAL:** 3 - 4 years
- **VARIETAL(S):** 60% Cabernet Franc and 40% Pinot Noir
- **SERVE:** room temperature; open right before serving
- **APPELLATION:** California
- **SMALL BITES:** Brie, Camembert with artisan bread or buffalo chicken tenders
- **ALCOHOL:** 14%

tidbit: Pinot Noir is not often blended as a red wine. It is however, a major component of sparkling wine and Champagne.

WINE SHOP AT HOME

\$26.00

Albion Cuvée Rouge

This wine is a winemaking first for WineShop At Home. It is the first time we blended a significant amount of Pinot Noir in a dry red blend. This Albion Cuvée Rouge has a very complex palate of aromas in the nose with plum, raspberry, strawberry and blackberry in the attack, followed by concentrated characters of jammy red fruit compote. The Cab Franc and the Pinot Noir elegantly mingle without a dominant influence from the toasted oak. The Cab Franc brings some intensity, good length and mouthfeel to the attack. Structure, power and acidity are all necessary ingredients for good red blends. The Pinot Noir influence results in dry fruit flavors and a juicy finish.

This generous, elegant, dry red wine will pair well with dishes like grilled chicken, pork chops or meatloaf. Try it with the featured recipe of: "Farmer's Market Chicken and Vegetables."



Sensitive Vinotypes will particularly enjoy this wine!

- **VINTAGE:** non-vintage
- **AGEING POTENTIAL:** 3 - 4 years
- **VARIETAL(S):** 60% Cabernet Franc and 40% Pinot Noir
- **SERVE:** room temperature; open right before serving
- **APPELLATION:** California
- **SMALL BITES:** Brie, Camembert with artisan bread or buffalo chicken tenders
- **ALCOHOL:** 14%

tidbit: Pinot Noir is not often blended as a red wine. It is however, a major component of sparkling wine and Champagne.

WINE SHOP AT HOME

\$26.00



RECIPE PAIRING : Farmer's Market Chicken and Vegetables

INGREDIENTS

1 package McCormick® Farmer's Market Chicken & Vegetables One Sheet Pan Seasoning Mix
2 tablespoons oil
1 1/2 pounds boneless chicken breasts
4 cups assorted fresh vegetables, cut into 1-inch chunks

DIRECTIONS

Preheat oven to 400°F. Mix Seasoning Mix and oil in large bowl.

Add chicken and vegetables; toss to coat. Place in single layer on large shallow foil-lined sheet pan sprayed with no stick cooking spray.

Bake 30 minutes or until chicken is cooked through.

Makes 6 servings.

05222020-09-0280-02-20

WINE SHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



RECIPE PAIRING : Farmer's Market Chicken and Vegetables

INGREDIENTS

1 package McCormick® Farmer's Market Chicken & Vegetables One Sheet Pan Seasoning Mix
2 tablespoons oil
1 1/2 pounds boneless chicken breasts
4 cups assorted fresh vegetables, cut into 1-inch chunks

DIRECTIONS

Preheat oven to 400°F. Mix Seasoning Mix and oil in large bowl.

Add chicken and vegetables; toss to coat. Place in single layer on large shallow foil-lined sheet pan sprayed with no stick cooking spray.

Bake 30 minutes or until chicken is cooked through.

Makes 6 servings.

05222020-09-0280-02-20

WINE SHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.