

Cloud 2019 Symphony

Our 2019 Cloud Symphony was produced in the Lodi region. This young vibrant 2019 vintage wine has a yellow straw color and a seductive nose. A bouquet of aromas are represented, like citrus with grapefruit and orange blossom, fruit with apple and pear and floral with honeysuckle. This nose is characteristic of Symphony which was derived from Muscat and Grenache Gris. This is an off-dry white wine with a round fruity attack. There are mango, apricot and pear flavors appearing in the mouthfeel. There is sweetness, but that is not the main feature of this wine. There is also pronounced minerality which is a signature of this grape varietal.

This delectable well-balanced wine would pair well with spicy Indian or Thai curry-based dishes or savory pastries. Try it with the featured recipe: "Thai Chicken Stir Fry with Coconut Rice."



Sweet Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2019
- **VARIETAL(S):** 100% Symphony
- **APPELLATION:** Lodi
- **ALCOHOL:** 12.5%
- **AGEING POTENTIAL:** 3 years
- **SERVE:** refrigerated; open right before service
- **SMALL BITES:** Monterey Jack, pepper jack or deviled eggs

tidbit: Developed in 1948 at the Davis University of California, Symphony is a crossing of Muscat of Alexandria and Grenache Gris.

WINE SHOP AT HOME

\$24.00

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RECIPE PAIRING : Thai Chicken Stir Fry with Coconut Rice

INGREDIENTS

COCONUT RICE

1 1/2 cups jasmine rice, such as Thai Kitchen®
1 can (13.66 ounces) Thai Kitchen® Coconut Milk
1 1/4 cups water
1 teaspoon sugar
1 pinch salt

THAI CHICKEN STIR-FRY

1 pound boneless skinless chicken breasts, cut into 3/4-inch chunks
3 tablespoons flour
1 cup Kitchen Basics® All Natural Original Chicken Stock

1/4 cup honey
1/4 cup soy sauce
1 teaspoon McCormick Gourmet™ Organic Ground Ginger
1/2 teaspoon McCormick Gourmet™ Organic Garlic Powder
1/4 teaspoon McCormick Gourmet™ Organic Crushed Red Pepper
2 tablespoons vegetable oil, divided
2 cups snow peas
1 medium red bell pepper, cut into 3/4-inch chunks
1 small onion, cut into thin wedges

DIRECTIONS

Rinse jasmine rice with water. Drain well. Set aside. Bring coconut milk, water, sugar and salt to boil in medium saucepan on medium heat, stirring occasionally. Add rice; return to boil. Reduce heat to low; cover and simmer 18 to 20 minutes or until rice is tender.

Meanwhile, coat chicken with flour in medium bowl. Remove chicken. Set aside. Add stock, honey, soy sauce, ginger, garlic powder and red pepper to remaining flour in bowl; stir until smooth.

Heat 1 tablespoon of the oil in wok or large skillet on medium-high heat. Add chicken; stir fry 5 minutes or until browned. Remove from wok. Heat remaining 1 tablespoon oil in wok. Add vegetables; stir fry 5 minutes or until tender-crisp.

Stir stock mixture. Add to wok; stirring constantly, bring to boil on medium heat and boil 2 minutes or until thickened. Add chicken; stir-fry until heated through. Serve with Coconut Rice.

Makes 6 servings.

WINE SHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



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