

Dusk 2019 Evening Star

Our Dusk 2019 Evening Star red wine was produced from two different lots of Lodi Cabernet Franc. This young wine has a dark deep red color. The 2019 vintage has produced a spicy, meaty, earthy and powerful Cabernet Franc from this vineyard. Behind raspberry, strawberry and cranberry red fruit aromas, this wine displays some creamy flavors. There are also light toasted oak characters. The attack and mouthfeel are very attractive and smooth toward the finish. This wine features lush fruit, soft tannins and great length.

The balance in this wine will be present for at least three years and will pair well with a wide range of dishes like grilled eggplant, roast turkey or chicken, beef tenderloin or game meat. Try it with the featured recipe of "Black Bean Quinoa Burgers."



Sensitive Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2019
- **VARIETAL(S):** 100% Cabernet Franc
- **APPELLATION:** Lodi
- **ALCOHOL:** 14.5%
- **AGEING POTENTIAL:** 3 - 4 years
- **SERVE:** room temperature; open right before serving
- **SMALL BITES:** Brie, paté on toast or grilled veggie wraps

tidbit: The Cabernet Franc grape creates leaner, fresher styles of Cabernet, designed for earlier consumption.

WINESHOP AT HOME

\$24.50

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RECIPE PAIRING : Black Bean Quinoa Burgers

INGREDIENTS

GUACAMOLE

1 medium avocado, seeded and mashed
1 plum tomato, seeded and chopped
2 tablespoons chopped fresh cilantro
1 teaspoon lime juice
1/2 teaspoon McCormick Gourmet™ Organic Garlic Powder
1/4 teaspoon McCormick Gourmet™ Chipotle Pepper, Crushed
1/4 teaspoon McCormick Gourmet™ Organic Cumin, Ground
1/4 teaspoon McCormick Gourmet™ Sicilian Sea Salt

BLACK BEAN QUINOA BURGERS

1 cup Kitchen Basics® Unsalted Vegetable Stock
1 teaspoon McCormick Gourmet™ Chipotle Pepper, Crushed
1/2 cup red quinoa, rinsed
1 can (15 ounces) black beans, rinsed and drained
2 tablespoons tomato paste
1 teaspoon McCormick Gourmet™ Organic Garlic Powder
1/2 teaspoon McCormick Gourmet™ Organic Cumin, Ground
1/2 teaspoon McCormick Gourmet™ Sicilian Sea Salt
1 tablespoon oil

DIRECTIONS

For the Guacamole, mix all ingredients in medium bowl until well blended. Cover surface with plastic wrap. Refrigerate while preparing burgers.

For the Burgers, bring stock and chipotle pepper to boil in small saucepan. Stir in quinoa. Reduce heat to low; cover and simmer 12 to 15 minutes or until quinoa is tender.

Place quinoa and beans in food processor; cover. Process until coarsely chopped. Add remaining ingredients except oil; process until well blended. Form mixture into 4 patties. Refrigerate 1 hour.

Heat oil in large, nonstick skillet on medium-high heat. Add patties; cook 4 to 6 minutes per side or until patties are heated through and crisp. Serve with Guacamole on whole grain hamburger rolls topped with red onion slices, if desired.

Makes 4 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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