

Tatu Estates 2019 Orange Muscat

Orange Muscat is one of the forty siblings in the Muscat family. As you would expect, citrus dominates in the mouth. These are natural esters formed during fermentation. Tatu Estates 2019 Orange Muscat also showcases some floral fragrances, like daffodil and rose in the attack. The aromatic palate quickly extends to lime, lemon, apple and pear. Toward the end, stonefruit characters like nectarine and peach appear. There is a clear sweetness in the attack and a round mouthfeel. This wine is refreshing with a crisp acidity. This Orange Muscat has good length and overall, is very easy and pleasant to enjoy.

Hints of mandarin and orange in the finish will pair well with egg bites, pasta with seafood or light desserts. Try it chilled with the featured recipe: "Lemon Twist Rice Pudding."



Sweet Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2019
- **VARIETAL(S):** 100% Orange Muscat
- **APPELLATION:** Lodi
- **ALCOHOL:** 12.5%
- **AGEING POTENTIAL:** 3 - 4 years
- **SERVE:** chilled thirty minutes before serving
- **SMALL BITES:** mozzarella, fontina, Monterey Jack or egg bites

tidbit: Muscat has been a favorite since the times of the ancient Greeks with its rich and perfumed floral and fruity notes.

WINE SHOP AT HOME

\$23.00

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RECIPE PAIRING : Lemon Twist Rice Pudding

INGREDIENTS

1/2 preserved lemon
1/2 cup short grain rice, such as Arborio, pearl or Valencia
1 1/2 cups water
1 stick McCormick Gourmet™ Organic Saigon Cinnamon Sticks
1 quart (4 cups) milk
1/2 cup sugar
2 McCormick Gourmet™ Organic Turkish Bay Leaves

DIRECTIONS

Remove and discard pulp from preserved lemon. Rinse peel to remove excess salt. Finely chop peel (about 2 tablespoons). Set aside. Place rice, water and cinnamon stick in medium saucepan. Bring to boil on medium heat. Reduce heat to low; cover and simmer 15 minutes or until water is absorbed.

Meanwhile, bring milk and sugar to simmer in large saucepan on medium heat. Stir in cooked rice with cinnamon stick and bay leaves. Cook 45 minutes or until mixture is thick and creamy, stirring occasionally. Remove cinnamon stick and bay leaves. Stir in preserved lemon. Pour rice pudding into large bowl. (Pudding will thicken as it cools.) Place plastic wrap directly on surface of rice pudding. Cool slightly.

Refrigerate 3 hours or overnight until well chilled.

Makes 6 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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