

# Tatu Estates 2019 Shiraz

Our new Tatu Estates 2019 Shiraz is made with grapes from the Lodi appellation. In order to enhance the color, tannic structure and final exuberance of this wine, a saignee was done to remove 8% of the must. Bleeding the tank from its fresh squeezed juice increased skin contact during fermentation creating a very dark robe. Dark fruits like plum, cherry and black currant are present at first in the nose. There are also hints of toasted oak and earthy notes. In the mouth, this rich wine releases flavors of blackberry in the attack. With alcohol above 14%, the mouthfeel is powerful. Also noticeable are hints of acidity, roundness and dry herbal notes in the finish.

This off-dry, well-structured and medium-bodied wine will pair well with meatloaf, pork chops or pasta Bolognese. Enjoy it with the featured recipe: "Apple Cider Brined Pork Chops."



**Sensitive Vinotypes** will particularly enjoy this wine!

- **VINTAGE:** 2019
- **VARIETAL(S):** 100% Shiraz
- **APPELLATION:** Lodi
- **ALCOHOL:** 14%
- **AGEING POTENTIAL:** 3 - 4 years
- **SERVE:** room temperature
- **SMALL BITES:** Cheddar, Swiss or a bacon, egg & cheese frittata

*tidbit:* In Australia, gnarly is awesome, Acca Dacca is the band ACDC, barbie is barbecue and a Shiraz is pretty much a Syrah with a twang. Enjoy your next awesome barbecue outdoors listening to rock and roll with a glass of Tatu Estates Shiraz.

WINESHOP AT HOME

\$27.00

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## RECIPE PAIRING : Apple Cider Brined Pork Chops

### INGREDIENTS

#### APPLE CIDER BRINE

4 cups cold water  
2 cups apple cider  
1/2 cup pure maple syrup  
1/4 cup table salt

#### PORK CHOPS

2 pounds bone-in pork chops, about 3/4-inch thick,  
trimmed  
Olive oil  
2 tablespoons McCormick® Grill Mates® Barbecue  
Rub

### DIRECTIONS

For the Brine, pour cold water, apple cider and syrup into large plastic or glass container, or 2-gallon resealable plastic bag. Stir in salt until dissolved. Place pork chops in brine to cover. If necessary, place a plate on top of pork chops to keep them submerged. Cover container or seal bag.

Refrigerate at least 2 hours. Remove pork chops from brine. Discard remaining brine. Rinse pork chops under cool running water. Pat dry. Brush pork chops lightly with oil. Rub with Barbecue Rub.

Grill over medium heat 4 to 6 minutes per side or until pork is desired doneness. Serve with grilled fruit, if desired.

*Makes 6 servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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