

Suburban Fracas 2019 Tannat

This 2019 was made from 100% sustainably-grown Tannat grapes from the region of Lodi. A deep dark color is one of the key attributes of this varietal. After losing yourself in its beautiful dark robe, you will find a rich nose of plum, blackberry and cherry, followed by intense toasted oak notes in the finish. This dry red wine displays a lot of strength in the attack with big tannins from the fruit, which taper off toward the end to become more refined and almost silky.

This wine offers a very jammy, fruity, elegant body and will be perfect to try with the featured recipe: "Spicy Roasted Cauliflower with Tahini."



Tolerant Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2019
- **VARIETAL(S):** 100% Tannat
- **APPELLATION:** Lodi
- **ALCOHOL:** 14.8%
- **AGEING POTENTIAL:** 4 - 5 years
- **SERVE:** room temperature; open right before serving
- **SMALL BITES:** provolone, Camembert or mini quiche

tidbit: Tannat is known as one of the most beneficial red wine grapes, thanks to higher levels of antioxidants, like resveratrol.

WINE SHOP AT HOME

\$22.00

Suburban Fracas 2019 Tannat

This 2019 was made from 100% sustainably-grown Tannat grapes from the region of Lodi. A deep dark color is one of the key attributes of this varietal. After losing yourself in its beautiful dark robe, you will find a rich nose of plum, blackberry and cherry, followed by intense toasted oak notes in the finish. This dry red wine displays a lot of strength in the attack with big tannins from the fruit, which taper off toward the end to become more refined and almost silky.

This wine offers a very jammy, fruity, elegant body and will be perfect to try with the featured recipe: "Spicy Roasted Cauliflower with Tahini."



Tolerant Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2019
- **VARIETAL(S):** 100% Tannat
- **APPELLATION:** Lodi
- **ALCOHOL:** 14.8%
- **AGEING POTENTIAL:** 4 - 5 years
- **SERVE:** room temperature; open right before serving
- **SMALL BITES:** provolone, Camembert or mini quiche

tidbit: Tannat is known as one of the most beneficial red wine grapes, thanks to higher levels of antioxidants, like resveratrol.

WINE SHOP AT HOME

\$22.00



RECIPE PAIRING : Spicy Roasted Cauliflower with Tahini

INGREDIENTS

1 head cauliflower (about 2 1/4 lbs.), leaves intact
1/2 cup olive oil
2 tbsp. kosher salt
1 tsp. ground turmeric
1 tsp. sweet paprika
4 cloves garlic, thinly sliced
1 jalapeño, stemmed, halved, seeded, and thinly sliced crosswise
1 lemon, halved
1/2 cup tahini
Cilantro leaves, to garnish

DIRECTIONS

Heat the oven to 400°. On a cutting board, quarter the cauliflower, leaving the core and leaves intact. Transfer the quarters to a large bowl and rub with the olive oil, salt, turmeric, paprika, garlic, and jalapeño. Arrange the cauliflower on a foil-lined baking sheet and roast until tender at the core and lightly browned on the outside, about 45 minutes. Heat the broiler and broil the cauliflower until lightly charred on the top, 1 to 2 minutes.

Remove the cauliflower from the broiler and transfer to a serving dish. Squeeze the lemon halves over the cauliflower, covering them in the juice, and drizzle with the tahini. Garnish the cauliflower with cilantro and serve while hot.

Makes 4-6 servings.

07202020-09-0283-01-01

WINESHOP AT HOME

Recipe & photo courtesy of Saveur.



RECIPE PAIRING : Spicy Roasted Cauliflower with Tahini

INGREDIENTS

1 head cauliflower (about 2 1/4 lbs.), leaves intact
1/2 cup olive oil
2 tbsp. kosher salt
1 tsp. ground turmeric
1 tsp. sweet paprika
4 cloves garlic, thinly sliced
1 jalapeño, stemmed, halved, seeded, and thinly sliced crosswise
1 lemon, halved
1/2 cup tahini
Cilantro leaves, to garnish

DIRECTIONS

Heat the oven to 400°. On a cutting board, quarter the cauliflower, leaving the core and leaves intact. Transfer the quarters to a large bowl and rub with the olive oil, salt, turmeric, paprika, garlic, and jalapeño. Arrange the cauliflower on a foil-lined baking sheet and roast until tender at the core and lightly browned on the outside, about 45 minutes. Heat the broiler and broil the cauliflower until lightly charred on the top, 1 to 2 minutes.

Remove the cauliflower from the broiler and transfer to a serving dish. Squeeze the lemon halves over the cauliflower, covering them in the juice, and drizzle with the tahini. Garnish the cauliflower with cilantro and serve while hot.

Makes 4-6 servings.

07202020-09-0283-01-01

WINESHOP AT HOME

Recipe & photo courtesy of Saveur