

Suburban Fracas 2019 Melee

Our Suburban Fracas Melee is a sweet white wine blend made from a clash of two varietals. It is not often that Sauvignon Blanc encounters Symphony. The result is a turbulent, flavorful wine displaying aromas of pear, apple and grapefruit. The fragrances are very intense in the most revealing way possible. There are also mineral undertones that lead to a bright finish. The sweetness coats the mouth for a rich mid-palate and flavorful finish. Intense fruit notes are also present in the mouthfeel with pineapple, lychee and some bergamot candy characteristics.

Enjoy this sweet Melee with a cheese platter, sweet and sour pork, pasta with seafood or light desserts. Try it chilled with the featured recipe: "Baked Sweet Potato Fries with Honey Spice Dip."



Sweet Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2019
- **VARIETAL(S):** 75% Sauvignon Blanc, 22% Symphony and 3% Muscat of Alexandria
- **APPELLATION:** Lodi
- **ALCOHOL:** 13.8%
- **AGEING POTENTIAL:** 3 - 4 years
- **SERVE:** chilled, one hour before serving
- **SMALL BITES:** fontina or endive and smoked salmon canapé

tidbit: Sauvignon Blanc is known for its bright acidity and citrus flavors as a dry wine. The addition of the Muscat and Symphony results in a bouquet of aromas not often seen in our sweet blends.

WINESHOP AT HOME

\$22.00

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RECIPE PAIRING : Baked Sweet Potato Fries with Honey Spice Dip

INGREDIENTS

1 tablespoon brown sugar
2 1/2 teaspoons McCormick® Ground Cinnamon, divided
1/2 teaspoon McCormick® Ground Ginger
1/2 teaspoon salt
2 pounds sweet potatoes, peeled and cut into shoestrings
1 tablespoon canola oil
1/2 cup reduced fat sour cream
1/2 cup plain lowfat yogurt
1 tablespoon honey

DIRECTIONS

Preheat oven to 400°F. Mix brown sugar, 2 teaspoons of the cinnamon, ginger and salt in small bowl. Toss sweet potatoes with oil in large bowl. Add spice mixture; toss to coat well. Spread sweet potatoes in single layer on shallow baking pan sprayed with no stick cooking spray.

Bake 30 to 35 minutes or until sweet potatoes are tender and lightly browned, turning halfway through baking time.

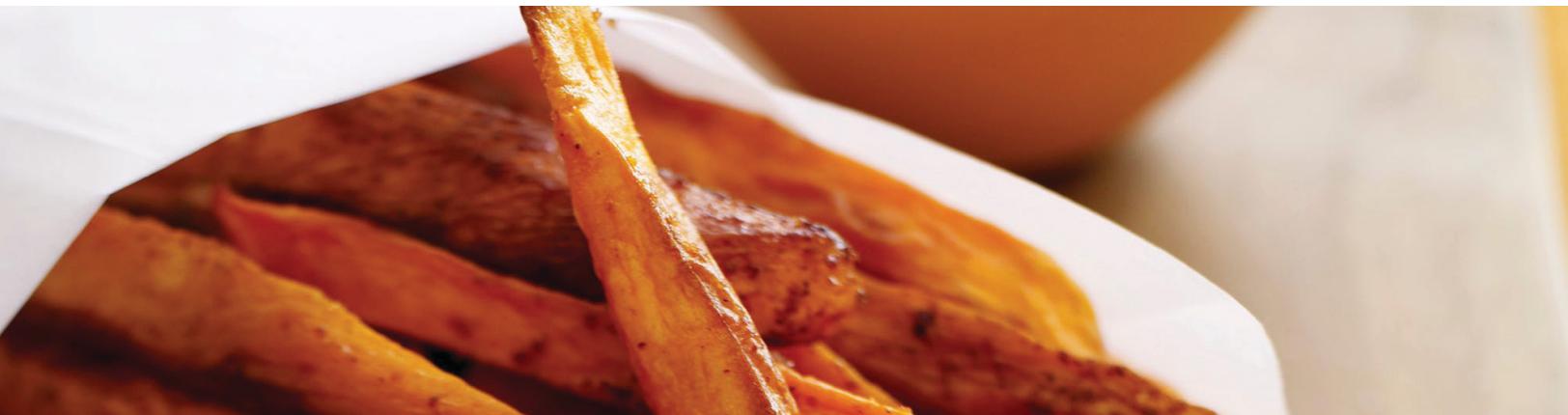
Meanwhile, mix sour cream, yogurt, honey and remaining 1/2 teaspoon cinnamon in small bowl. Serve sweet potatoes with dip.

Makes 6 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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