

# Suburban Fracas Reprobate

Our Suburban Fracas Reprobate red blend displays a massive nose of blueberry, blackberry and cherry. This is a young, inviting red wine. Some of these characters are also displayed in the mouth. However, the dominant factor is the tannins. Layers of tannins develop nicely in the mouth. All seven varietals comprised in this blend are known for bringing color and body to wine. The mid-palate and finish provide some relief with the presence of residual sugar. Later, we have light toasted oak notes in the finish.

This wine is very dynamic and will pair well with a wide range of dishes like grilled steak, pork carnitas tacos or crispy potato cakes with Cheddar and scallions. Try it with the featured recipe: "Pork Carnitas Street Tacos."



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

- **VINTAGE:** non-vintage
- **AGEING POTENTIAL:** 4 years
- **VARIETAL(S):** 35% Zinfandel, 21% Cabernet Franc, 20% Tannat, 12% Barbera, 5% Ruby Cabernet, 4% Petit Verdot and 3% Syrah
- **SERVE:** room temperature; decant after 2 years
- **APPELLATION:** California
- **SMALL BITES:** Gouda, Cheddar or potato cakes with Cheddar and scallions
- **ALCOHOL:** 14%

*tidbit:* Wine has three main components: water, alcohol and tannin. Tannin is a naturally occurring polyphenol, which is responsible for the color and aroma of wine.

WINE SHOP AT HOME

\$22.00

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## RECIPE PAIRING : Pork Carnitas Street Tacos

### INGREDIENTS

3 pounds boneless pork shoulder roast, trimmed and cut into 2 pieces  
1 package McCormick® Street Taco Pork Carnitas Seasoning Mix  
16 (6-inch) tortillas, warmed

### DIRECTIONS

Coat pork evenly with the Seasoning Mix. Place pork in slow cooker. Cover.  
Cook 5 to 6 hours on HIGH or 8 to 10 hours on LOW, until pork is tender.  
Shred pork in slow cooker using 2 forks. Serve meat in tortillas with desired toppings.  
*Makes 8 (2 tacos) servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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