



# Talmage Cellars

## SEMI-SECO SPARKLING

### WINEMAKER NOTES

Our Talmage Cellars Semi-Seco Sparkling Wine has aromas of pear, hazelnut and caramel with hints of orange and anise. The flavors are fizzy and sweet with good acidity and a pleasant medium weight on the palate. This wine has a long sweet finish with lots of fruit and acidity that goes with anything.

### VARIETALS

French Colombard | Chardonnay | Pinot Grigio | Muscat | Viognier | Pinot Blanc  
| Sauvignon Blanc

### APPELLATION

California

### RELEASED

Available year-round

### SERVE

Chilled

### AGING

1 year

### ALCOHOL

12%



### FUN FACT

This wine is available with your personalized label when ordered by the Half-Case, Case or in Personalized Gifts. Great for business gifts and special occasions.

### PAIRINGS

Sushi | Spicy Chinese food | Fruit desserts | Fresh mozzarella or burrata |  
Monterey Jack | Gouda

## About the Brand

Custom label wines crafted from premium grapes grown in California's finest vineyards, displaying varietal character every year. Label shown is an example of what you can create.



10  
SERVINGS

5M  
PREP

25M  
COOK TIME

TRY WITH  
SPARKLING

## Spicy Teriyaki Grilled Wings

### INGREDIENTS

- 1 package McCormick® Grill Mates® 7 Spice Teriyaki Single Use Marinade, divided
- 2 tablespoons honey
- 1/2 teaspoon McCormick® Crushed Red Pepper
- 3 pounds chicken wing pieces

### DIRECTIONS

Mix honey, 2 tablespoons of Marinade and crushed red pepper in a large bowl. Set aside.

Place chicken wings in large resealable plastic bag. Add remaining Marinade; turn to coat well. Refrigerate 30 minutes or longer for extra flavor. Remove chicken from Marinade. Discard any remaining Marinade.

Grill wings over medium heat 20 to 25 minutes or until cooked through, turning occasionally. Add wings to bowl with marinade mixture; toss to coat well. Sprinkle with additional crushed red pepper and sliced green onions before serving, if desired.