

Gemme Cellars

2018 RUBY



WINEMAKER NOTES

This is the first late harvest dessert wine that we have produced from Petite Sirah and Zinfandel. The grapes were grown on the hillside of Suisun (pronounced su-soon) Valley, east of Napa. Natural berry dehydration provides a unique intensity in the mouthfeel. This wine develops characters of prune, blackberry and strawberry. In the mouth, it offers notes of prune and strawberry, as well as raisin and licorice. After filtration and bottling, this sweet red wine tastes drier than it really is. In a few months, the initial burst of tannins will dissipate and expose even more sweet fruit characters.

VARIETALS

52% Zinfandel | 48% Petite Sirah

APPELLATION

Suisun Valley

RELEASED

November 2020

SERVE

Chilled

AGING

5 years

ALCOHOL

14.5%



FUN FACT

Late harvest wines vary depending on their region of origin. They can be called Auslese from Germany, Tokaji from Hungary or Ice Wine from France, U.S. and Canada.

PAIRINGS

Chocolate cake | Prosciutto, pear and balsamic bites | Manchego | Gruyere

About the Brand

Each unique and vibrant gem is thought to hold its own mystical powers. Uncover the rare treasure of Gemme (pronounced jhem).



6
SERVINGS

15M
PREP

14M
COOK TIME

TRY WITH
SWEET REDS

Easy Mocha Molten Cakes

INGREDIENTS

- 1/2 cup (1 stick) butter, plus more for greasing dishes
- 4 ounces semi-sweet baking chocolate
- 2 tablespoons instant coffee
- 1 tablespoon McCormick® All Natural Pure Vanilla Extract
- 1 1/4 cups confectioners' sugar, divided
- 2 eggs
- 1 egg yolk
- 6 tablespoons flour
- 1 teaspoon McCormick® Ground Cinnamon
- 1 cup heavy cream

DIRECTIONS

Preheat oven to 425°F. Butter 6 (6-ounce) custard cups or soufflé dishes. Place on baking sheet.

Microwave butter and chocolate in large microwavable bowl on HIGH 1 minute or until butter is melted. Stir with wire whisk until chocolate is completely melted. Stir in instant coffee and vanilla. Stir in 1 cup of the sugar until well blended. Whisk in eggs and yolk. Stir in flour and cinnamon. Pour batter into prepared custard cups.

Bake 10 to 14 minutes or until sides are firm but centers are soft. Meanwhile, beat cream and remaining 1/4 cup sugar in medium bowl with electric mixer on high speed until firm peaks form. Refrigerate whipped cream until ready to serve.

Remove molten cakes from oven. Let stand 1 minute. Carefully loosen edges with small knife. Invert cakes onto serving plates. Serve immediately with whipped cream.