



# Cookie Cellars

2019 SAUVIGNON BLANC

## WINEMAKER NOTES

Our 2019 Cookie Cellars Sauvignon Blanc was produced in the Clarksburg and Lodi wine regions. It has a beautiful pale hue offering citrus like orange blossom, lime and mandarin in the attack. These aromas are followed by cut grass, hay and straw. In the finish, this wine offers distinctive vanilla and cupcake characters. This Sauvignon Blanc was fermented on its lees in stainless steel to create some creaminess and weight in the body. The lees were stirred daily to develop high end volatile compounds like Terpenes. This provided the wine with intensity in the attack, a crisp mouthfeel and a short to medium finish framed by minerality and acidity.

## VARIETALS

100% Sauvignon Blanc

## APPELLATION

California

## RELEASED

November 2020

## SERVE

Cold

## AGING

3 - 4 years

## ALCOHOL

13%



## About the Brand

Cookie Cellars welcomes you with a wonderful tray, beckoning you to kick your feet up, relax and treat yourself.

## FUN FACT

Depending on climate, Sauvignon Blanc flavors can range from aggressively grassy when grown in cooler climates to tropically fruity when grown in warmer climates.

## PAIRINGS

Grilled fish | Roast turkey or chicken | Goat cheese | Fontina



4 (1 CUP)  
SERVINGS

30M  
PREP

20M  
COOK TIME

TRY WITH  
DRY WHITES

## Gnudi (Ricotta and Spinach Dumplings)

### INGREDIENTS

- 3/4 cup flour
- 4 teaspoons McCormick Gourmet™ Tuscan Seasoning, divided
- 1/8 teaspoon McCormick Gourmet™ Organic Ground Nutmeg
- 5 ounces frozen chopped spinach, thawed and squeezed dry
- 2 eggs, lightly beaten
- 1/2 cup whole-milk ricotta cheese
- 1/2 cup finely grated Parmesan cheese, divided
- 2 cups Kitchen Basics® All Natural Original Chicken Stock
- 1 tablespoon butter

### DIRECTIONS

Mix flour, 3 1/2 teaspoons of the Seasoning and nutmeg in small bowl. Mix spinach, eggs, ricotta cheese and 1/4 cup of the Parmesan cheese in large bowl. Stir in flour mixture until well blended. With wet hands, form 1 tablespoon of the mixture into a round dumpling. Lightly coat with additional flour. Place on large baking pan. Repeat with remaining mixture to form about 24 dumplings.

Bring stock, butter, 2 tablespoons of the remaining Parmesan cheese and remaining 1/2 teaspoon Seasoning to simmer in large saucepan. Stir in lemon juice, if desired. Cover. Keep warm on low heat.

Bring large saucepot of lightly salted water to boil. Reduce heat to medium-low. Cook dumplings in batches about 2 minutes or until they float to the surface. Transfer dumplings with slotted spoon to saucepan with stock. Serve dumplings and stock mixture in shallow soup bowls. Sprinkle with remaining 2 tablespoons Parmesan cheese.