



# Royal Mama

## MIMI'S BLEND

GLUTEN  
FREE

### WINEMAKER NOTES

Royal Mama Mimi's Blend assembles varietals from across California. This wine showcases floral fragrances of daffodil and honeysuckle in the attack. The aromatic palate then extends to fruits like lime, lemon and pear. In a second nose, aromas of crème anglaise, vanilla and cupcake are present. This is a very pleasant, round blend with minerality and straightforward characters in the mid-palate. There is an extra juicy burst of orange flavors and a kick of acidity to balance the sweetness in the finish. This no-fuss wine is perfect to enjoy anytime you want to feel like royalty.

### VARIETALS

40% French Colombard | 27% Thompson | 20% Pinot Grigio | 13% Sauvignon Blanc

### APPELLATION

California

### RELEASED

July 2021

### SERVE

Chilled

### AGING

1 - 2 years

### ALCOHOL

12%



### FUN FACT

The first white wine can be traced back 7,500 years to Persia, now known as Iran.

### PAIRINGS

Spring rolls | Grilled fish | Crab cakes | Chicken salad | Light desserts |  
Mozzarella | Fontina | Monterey Jack

## About the Brand

Who wears the crown in your household? Royal Mama wines are a tribute to all the mamas and nurturers in our lives who make every family a royal household. Salut!

6  
SERVINGS

15M  
PREP

15M  
COOK TIME

TRY WITH  
WHITES

## Skillet Apple Tart with Brown Butter Caramel

### INGREDIENTS

- 1 sheet frozen puff pastry, thawed (1/2 of 17.3 ounce package)
- 3 apples, peeled, cored and quartered
- 1/4 cup firmly packed brown sugar
- 1 teaspoon McCormick Gourmet™ Roasted Saigon Cinnamon
- 1/4 teaspoon McCormick Gourmet™ Organic Ground Nutmeg
- 3 tablespoons butter
- 1 tablespoon heavy cream
- 1 teaspoon McCormick® All Natural Pure Vanilla Extract

### DIRECTIONS

Preheat oven to 400°F. Place puff pastry on parchment paper-lined baking sheet. Cut 4 (3/4-inch) strips evenly around the puff pastry with small knife. Place strips on the edges to form a frame. Prick inside of pastry all over with fork.

Bake 15 minutes or until golden brown. Cool slightly on wire rack.

Meanwhile, toss apples with sugar, roasted cinnamon and nutmeg. Heat butter in large skillet on medium-high heat until it begins to brown. Add apple mixture; cook 2 minutes. Reduce heat to medium. Cook 10 to 15 minutes or until apples are tender, turning occasionally. Remove apples with slotted spoon to puff pastry, arranging apple slices in rows.

Cook sugar mixture remaining in skillet on medium heat until it begins to bubble. Add cream; cook and stir until bubbly. Remove from heat. Stir in vanilla. Spoon caramel mixture over apples. Serve warm.