



# Suburban Fracas

SKIRMISH

GLUTEN  
FREE

## WINEMAKER NOTES

I am not going to lie, Suburban Fracas Skirmish was a blending battle between Chardonnay, French Colombard, Pinot Grigio and Sauvignon Blanc. We created a dry, oaky blend that displays ruby red grapefruit, orange zest, ripe apple and pear, which tussle with aromas of peach and toasted oak. In the mouth, the attack is dry with a good amount of acidity. This is a medium-intensity wine with citrus notes in the finish. The skirmish of the fruit flavors and oak offer a pleasant, juicy, balanced experience.

## VARIETALS

70% Chardonnay | 15% French Colombard | 10% Pinot Grigio | 5% Sauvignon Blanc

## APPELLATION

California

## RELEASED

July 2021

## SERVE

Cold

## AGING

2 - 3 years

## ALCOHOL

13.5%



## About the Brand

With its vibrant clash of colors, let Suburban Fracas, drawn by local tattoo artist, Arville Persons, invite you to the heart and soul of the wine within.

## FUN FACT

Supposedly, Emperor Charlemagne was a slob, often spilling red wine on his beard. Disgusted, his wife had white grapes planted on the royal couple's estate. Known today as Corton-Charlemagne in Burgundy, this is the birth place of Chardonnay, the "king of white wines".

## PAIRINGS

Creamy pasta | Spring rolls | Grilled fish | Crab cakes | Scallops | Chicken salad | Brie | Cheddar | Goat cheese



6  
SERVINGS

20M  
PREP

10M  
COOK TIME

TRY WITH  
DRY WHITES

## Grilled Curry-Lime Tuna with Toasted Coconut Sauce

### INGREDIENTS

- 1 package McCormick® Grill Mates® Mojito Lime Marinade Mix
- 2 teaspoons grated lime peel
- 1/4 cup fresh lime juice
- 1/4 cup vegetable oil
- 1 tablespoon McCormick® Curry Powder
- 1 tablespoon honey
- 1 1/2 pounds tuna steaks, 3/4 to 1-inch thick
- 1 cup Thai Kitchen® Coconut Milk
- 1/2 cup plain Greek-style yogurt
- 2 tablespoons chopped fresh mint
- 1/2 cup flaked coconut, toasted
- 1/3 cup chopped fresh cilantro

### DIRECTIONS

Mix Marinade Mix, lime peel, lime juice, oil, curry powder and honey in small bowl. Reserve 4 tablespoons marinade. Place tuna in large resealable plastic bag or glass dish. Add remaining marinade, turn to coat well. Refrigerate 30 minutes.

Meanwhile, place coconut milk, yogurt, mint and 2 tablespoons of the reserved marinade in blender container; cover. Blend on medium speed until smooth. Pour into small microwavable bowl. Set aside. Remove tuna from marinade. Discard any remaining marinade.

Grill tuna over medium heat 2 to 4 minutes per side or until desired doneness, brushing with remaining 2 tablespoons reserved marinade. Warm sauce in microwave on HIGH 1 minute or until heated through. Spoon over tuna to serve. Sprinkle with toasted coconut and cilantro.