Suburban Fracas

MELEE

GLUTEN FREE

WINEMAKER NOTES

Suburban Fracas Melee is back with a sweet blend of three varietals led by Sauvignon Blanc which displays characters of lime, lemon, peach, white cherry and lychee. In the mouth, the sweetness is present throughout. One of the hallmarks of this blend is its juiciness with aromas of orange juice and acidity. All of the components are integrated, balanced and provide a very pleasant experience.

VARIETALS

55% Sauvignon Blanc | 25% French Colombard | 20% Pinot Grigio

APPELLATION

California

RELEASED

August 2021

SERVE

Chilled

AGING

2 - 3 years

ALCOHOL

12%

DRY — SWEET

FUN FACT

Sauvignon Blanc is likely a descendant of Savagnin, a white grape varietal from the Jura region of France.

PAIRINGS

Chicken satay | Creamy pasta | Spring rolls | Crab cakes | Shrimp | Endive & smoked salmon canapé | Mozzarella | Monterey Jack

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.

Please enjoy responsibly. WineShop At Home, Napa, CA. BWN-CA-15384, WA Permit #402750.

$22

12
SERVINGS

15M
PREP

25M
COOK TIME

TRY WITH
SWEET WHITES

Caribbean-Style Chicken Satay

INGREDIENTS

1 cup Thai Kitchen® Coconut Milk
1/2 cup pineapple juice
1/4 cup crunchy peanut butter
1 tablespoon McCormick® Perfect Pinch® Caribbean Jerk Seasoning
1 tablespoon sugar
1 tablespoon soy sauce
1 tablespoon vegetable oil
1 pound chicken tenders
2 tablespoons chopped fresh cilantro, divided
12 wooden skewers

DIRECTIONS

Mix coconut milk, pineapple juice, peanut butter, Seasoning, sugar, soy sauce and oil in large bowl. Reserve 1 1/4 cups satay mixture in separate bowl. Add chicken to remaining mixture in bowl; toss to coat well. Refrigerate 30 minutes or overnight for extra flavor.

Meanwhile, for the Sauce, place 1 cup of the reserved satay mixture in small saucepan. Cook on medium heat 15 minutes or until sauce has thickened, stirring occasionally. Stir in 1 tablespoon of the cilantro. Set aside.

Remove chicken from marinade. Discard any remaining marinade. Thread 1 chicken tender onto each skewer.

Grill skewers over medium-high heat 3 minutes per side or until chicken is cooked through, basting with remaining 1/4 cup satay mixture. Transfer skewers to serving platter. Sprinkle with remaining cilantro. Serve with Satay Sauce.

Recipe & photo courtesy of McCormick & Company, Inc. 20210618-NP-19-0255-01