



# Talmage Cellars

SEMI-SECO SPARKLING

## WINEMAKER NOTES

Our Talmage Cellars Semi-Seco Sparkling Wine has aromas of pear, hazelnut and caramel with hints of orange and anise. The flavors are fizzy and sweet with good acidity and a pleasant medium weight on the palate. This wine has a long sweet finish with lots of fruit and acidity that goes with anything. Cheers to love, laughter and happily ever after! Celebrate the “firsts” of marriage or partnership with Talmage Cellars Semi-Seco Sparkling Wines labelled with special milestone moments.

## VARIETALS

French Colombard | Chardonnay | Pinot Grigio | Muscat | Viognier | Pinot Blanc | Sauvignon Blanc

## APPELLATION

California

## RELEASED

Available year-round

## SERVE

Cold

## AGING

2 years

## ALCOHOL

12%



## About the Brand

Custom label wines crafted from premium grapes grown in California's finest vineyards, displaying varietal character every single year.

## FUN FACT

This wine is also available with your personalized label when ordered by the Half-Case, Case or in Personalized Gifts. Great for business gifts and special occasions.

## PAIRINGS

Sushi | Spicy Chinese food | Fruit desserts | Fresh mozzarella or burrata | Monterey Jack | Gouda



6  
SERVINGS

10M  
PREP

40M  
COOK TIME

TRY WITH  
SPARKLING

## Tagliatelle with Truffle Cream Sauce

### INGREDIENTS

- 8 ounces tagliatelle pasta
- 1/4 cup (1/2 stick) unsalted butter
- 1 pound baby bella mushrooms, sliced
- 3 medium cloves garlic, minced
- 1 medium shallot, minced (about 1/4 cup)
- 1 cup dry white wine
- 4 fresh thyme sprigs
- 3 cups heavy cream
- 1 teaspoon McCormick Gourmet™ Global Selects White Summer Truffle Salt from France, Naturally Flavored
- 1/2 teaspoon McCormick Gourmet™ Organic Coarse Ground Black Pepper

### DIRECTIONS

Cook tagliatelle according to package directions, until al dente. Drain; set aside.

Melt butter in large skillet on medium heat. Add mushrooms, garlic and shallots; cook until mushrooms are golden brown, about 6 to 8 minutes. Add wine and thyme. Bring to boil and cook about 6 minutes until almost no liquid remains in skillet. Stir in heavy cream, White Summer Truffle Salt and black pepper. Reduce heat and simmer until thickened, about 10 to 12 minutes.

Remove thyme sprigs. Stir in cooked pasta; toss gently to coat. Garnish with additional White Summer Truffle Salt and grated Pecorino Romano cheese, if desired.