



Ceres

GODDESS

GLUTEN
FREE

WINEMAKER NOTES

With a blend of almost three-quarters of Cabernet Franc, our new Ceres (pronounced series) Goddess offers structure, tannins, flavor and sweetness. This wine provides dark red fruit characters in the nose such as blackberry, blueberry, black currant and strawberry. The nose already shows mature characters of black pepper, cigar box, maple syrup and liquorice. The Cabernet base shines in the mouth with tannins and intensity. The mouthfeel is an adventure of sweetness, fruit and tannins throughout the finish.

VARIETALS

73% Cabernet Franc | 12% Ruby Cabernet | 8% Merlot | 7% Syrah

APPELLATION

California

RELEASED

October 2021

SERVE

Chilled

AGING

2 - 3 years

ALCOHOL

13.8%



FUN FACT

The sweetness of a wine is determined by its Residual Sugar (RS), which is the level of glucose and fructose (grape sugars) not converted into alcohol during fermentation. This wine has around 40 grams per liter of residual sugar.

PAIRINGS

Enchiladas | Meatloaf | Mildly-spiced Asian food | Garlic bread |
Chocolate desserts | Blue cheese | Gorgonzola

About the Brand

Named for the Roman Goddess of the harvest, these wines are "fit for Ceres," meaning splendid.



10
SERVINGS

15M
PREP

1H
COOK TIME

TRY WITH
SWEET REDS

Decadent Chocolate Pecan Pie

INGREDIENTS

- 1 refrigerated pie crust , (from 14.1-ounce package)
- 1 cup semi-sweet chocolate chips
- 3 tablespoons milk
- 4 eggs
- 3 tablespoons butter, melted
- 2 teaspoons McCormick® All Natural Pure Vanilla Extract
- 1 cup dark corn syrup
- 1 cup sugar
- 1/2 teaspoon McCormick® Ground Cinnamon
- 1/4 teaspoon McCormick® Ground Allspice
- 1/4 teaspoon salt
- 1 1/2 cups pecan halves

DIRECTIONS

Preheat oven to 425°F. Line 9-inch deep dish pie plate with pie crust. Bake 7 minutes. Remove crust from oven. Reduce oven temperature to 325°F.

Meanwhile, microwave chocolate chips and milk in medium microwavable bowl on HIGH 1 to 1 1/2 minutes. Stir until smooth. Pour chocolate evenly over crust.

Beat eggs in large bowl. Add remaining ingredients; mix well. Slowly pour mixture over chocolate layer. Place ring of foil around edges of crust to prevent over-browning.

Bake 55 to 60 minutes or until filling is puffed and center is still soft enough to move when shaken gently. Cool completely on wire rack.