Suburban Fracas

2020 TANNAT 2-PACK 375ML CANS

SUGAR FREE | GLUTEN FREE

WINEMAKER NOTES

Tannat is a grape that needs an extra scuffle in the tank to extract its dark color and tannins. The skin is so thick that the winery staff has to get down and dirty to wrangle the mighty Tannat, so we bleed the tank to increase skin contact during fermentation. This high-intensity varietal offers a deep, fruity nose of plum, blueberry and cherry, followed by meaty and toasted oak notes. The tannic structure is pronounced in the mouth. This exuberant wine will coat your teeth and gums forever, well, maybe not quite forever, but its dense, fleshy, intense personality will leave a lasting impression.

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.

VARIETALS
100% Tannat

APPELLATION
Lodi

SUSTAINABLY GROWN

RELEASED
September 2021

SERVE
Room temp

AGING
1 year

ALCOHOL
14.5%

DRY — SWEET

FUN FACT
Tannat, along with Sagrantino, has 4,000 mg of polyphenols which is double Merlot and Cabernet Sauvignon combined.

PAIRINGS
Ravioli | Duck confit | Chicken | Roasted pork loin | Quiche | Provolone | Camembert

WineShop At Home

Cans not available for purchase or shipping to Louisiana or Maine. Sold in 2pk.
Please enjoy responsibly. WineShop At Home, Napa, CA. BWN-CA-15384, WA Permit #402750.

$28
2PK

8
SERVINGS

15M
PREP

60M
COOK TIME

TRY WITH
DRY REDS

Braised Chicken

INGREDIENTS

1 tablespoon Lawry's® Seasoned Salt
1 teaspoon McCormick® Poultry Seasoning
3 1/2 pounds chicken parts
1 tablespoon vegetable oil
2 cups sliced onions
3 tablespoons flour
2 cups water
3 pounds sweet potatoes, peeled and cut into 2-inch chunks
3 McCormick® Bay Leaves

DIRECTIONS

Mix seasoned salt and poultry seasoning in small bowl. Sprinkle evenly on chicken.

Heat oil in 5-quart saucepan or Dutch oven on medium heat. Add 1/2 of the chicken; brown on all sides. Repeat with remaining chicken. Remove chicken from pan. Set aside. Add onion to pan; cook and stir 3 minutes or until browned. Add flour; cook 1 minute, stirring constantly.

Gradually add water to saucepan, scraping pan to loosen browned bits. Return chicken to pan. Add sweet potatoes and bay leaves; bring to boil. Reduce heat to low; cover and simmer 45 minutes or until chicken is cooked through and sweet potatoes are tender. Remove bay leaves before serving.

Recipe & photo courtesy of McCormick & Company, Inc. 20210825-09-0324-01