



# Table

## WHITE WINE

### WINEMAKER NOTES

Our Table White blend was produced using several grape varietals from different regions in California. This wine has a beautiful pale straw color with aromas of citrus blossom, pear, peach and apple. There are also hints of custard and vanilla that linger in the finish. The components were fermented separately in stainless steel to keep their aromatic intensity. This is an off-dry white with clean, round lines in the attack. Some lemon notes frame its crisp acidity. With a short to medium intensity, the mouthfeel is prolonged by some more citrus and sweet notes in the finish.

### VARIETALS

A proprietary blend of white grape varietals

### APPELLATION

California

### RELEASED

Available year-round

### SERVE

Chilled

### AGING

1 - 2 years

### ALCOHOL

12.5%



### FUN FACT

An off-dry white wine has between 8 and 15 grams per liter of residual sugar. For reference, bottled tomato sauce is usually between 10 to 12 grams per half cup and bottled barbeque sauce is 12 to 15 grams per two tablespoons.

### PAIRINGS

Seafood | Roasted turkey or chicken | Fontina | Havarti | Goat cheese

## About the Brand

The Table. The perfect place to gather together, from the family meal to your weekly game night.



4 (2 PER)  
SERVINGS

10M  
PREP

8M  
COOK TIME

TRY WITH  
SWEET WHITES

## Zingy Shrimp Tacos

### INGREDIENTS

- 1 pound large shrimp, peeled and deveined
- 4 teaspoons oil, divided
- 2 tablespoons McCormick® Tasty Zingy Seasoning
- 8 (8-inch) flour tortillas, warmed

### DIRECTIONS

Place shrimp, 2 teaspoons of the oil and Seasoning in large bowl; toss to coat.

Heat remaining 2 teaspoons of the oil in large skillet on medium heat. Add shrimp; cook and stir 3 to 4 minutes or just until shrimp turn pink.

Serve shrimp in tortillas with desired toppings, such as shredded lettuce or cabbage, prepared coleslaw, salsa, sour cream, shredded cheese, chopped tomato, cilantro, red onion, sliced avocado or lime wedges.