Fact

RED WINE

WINEMAKER NOTES

Our Fact Red Wine was produced from several vineyards across California. We picked “high octane” grapes, meaning those with a lot of tannins, color and power. Varietals like Ruby Cab and Syrah offer dark fruit notes such as blackberry, acai berry and cherry. Those aromas are powerful and concentrated. Made with mainly the 2019 vintage and a little 2020, this blend expresses smoky and toasted oak characters toward the finish. The wine has an elegant mouthfeel and is balanced with a long finish. The intense body is built for longevity and food pairing.

VARIETALS

50% Ruby Cabernet | 25% Syrah | 18% Cabernet Sauvignon | 7% Cabernet Franc

APPELLATION

California

RELEASED

May 2021

SERVE

Room temp

AGING

3 years

ALCOHOL

13.5%

DRY — SWEET

FUN FACT

Developed in the 40’s at the U.C. Davis Viticulture Department, Ruby Cabernet is a cross between Carignan and Cabernet.

PAIRINGS

Roasted chicken | Pork chops | Veal Parmesan | Meatloaf | Sharp Cheddar | Swiss | Colby

About the Brand

Irrefutable. Undeniable. True. Fact.

8
SERVINGS

20M
PREP

20M
COOK TIME

TRY WITH
DRY REDS

Eastern Mediterranean Bolognese

INGREDIENTS

2 packages (12 ounces each) cavatelli pasta
2 tablespoons extra virgin olive oil
1 pound meat loaf mix, (ground beef, pork and veal)
1/3 cup finely chopped white onion
1/4 cup tomato paste
1 tablespoon McCormick Gourmet™ Organic Paprika
1 1/2 teaspoons McCormick Gourmet™ Organic Mint
3/4 teaspoon McCormick Gourmet™ Organic Crushed Red Pepper
1 1/2 cups Kitchen Basics® All Natural Original Chicken Stock
1 cup chopped cucumber
1 cup chopped tomato
1/3 cup torn mint leaves
1 cup plain Greek yogurt
3 tablespoons water
1 small clove garlic, minced

DIRECTIONS

Cook pasta as directed on package. Drain well.

Meanwhile, heat oil in large skillet on medium heat. Add meat loaf mix, onion, tomato paste, paprika, dried mint and red pepper; cook and stir 7 to 8 minutes or until meat is browned. Add stock; simmer 10 minutes or until sauce has thickened slightly, stirring occasionally. Remove from heat; set aside.

Mix cucumbers, tomatoes and fresh mint in medium bowl. Season with salt and pepper to taste; set aside. Mix yogurt, water and garlic with whisk until well blended. Season with salt and pepper to taste.

Serve bolognese over cavatelli. Top with yogurt sauce and cucumber tomato mixture.

Recipe & photo courtesy of McCormick & Company, Inc.