



# Joy Cellars

BLISS

GLUTEN  
FREE

## WINEMAKER NOTES

Our Joy Cellars Bliss has wonderful roundness in the mouthfeel with some residual sugar. This wine is inviting and easy to pair with food. In the nose, it starts with notes of blackberry, blueberry and plum, followed by light oak toast, dark chocolate and truffle. Some of these characters also exhibit in the mouth. The most dominant feature in the mouthfeel is tannins. Layers and layers of tannins coat the mouth and are met by a sweet sensation, providing a harmonious blend.

## VARIETALS

32% Ruby Cabernet | 28% Merlot | 19% Syrah | 15% Cabernet Franc | 6% Zinfandel

## APPELLATION

California

## RELEASED

November 2021

## SERVE

Room temp

## AGING

3 years

## ALCOHOL

13.5%



## About the Brand

Uncork a bottle of Joy Cellars and make every occasion a celebration.

## FUN FACT

The color in wine comes from a plant pigment called anthocyanin, which is contained in red grape skins and released during the winemaking process.

## PAIRINGS

Grilled steak | Pork carnitas tacos | Crispy potato cakes with Cheddar and scallions | Buffalo cauliflower | Sweet potato fries | Gouda | Cheddar



6  
SERVINGS

15M  
PREP

35M  
COOK TIME

TRY WITH  
OFF-DRY REDS

## Baked Sweet Potato Fries with Honey Spice Dip

### INGREDIENTS

- 1 tablespoon brown sugar
- 2 1/2 teaspoons McCormick® Ground Cinnamon, divided
- 1/2 teaspoon McCormick® Ground Ginger
- 1/2 teaspoon salt
- 2 pounds sweet potatoes, peeled and cut into shoestrings
- 1 tablespoon canola oil
- 1/2 cup reduced fat sour cream
- 1/2 cup plain lowfat yogurt
- 1 tablespoon honey

### DIRECTIONS

Preheat oven to 400°F. Mix brown sugar, 2 teaspoons of the cinnamon, ginger and salt in small bowl. Toss sweet potatoes with oil in large bowl. Add spice mixture; toss to coat well. Spread sweet potatoes in single layer on shallow baking pan sprayed with no stick cooking spray.

Bake 30 to 35 minutes or until sweet potatoes are tender and lightly browned, turning halfway through baking time.

Meanwhile, mix sour cream, yogurt, honey and remaining 1/2 teaspoon cinnamon in small bowl. Serve sweet potatoes with dip.