Monarch

2020 PETITE SIRAH

SUGAR FREE | GLUTEN FREE

WINEMAKER NOTES

This 2020 Monarch Petite Sirah is from a sustainably farmed vineyard in Lodi. Petite Sirah grapes thrive in this area and produce small berries with intensity and color. Behind the dark purple robe, we have a beautiful nose of blueberry, plum, cranberry and raspberry. We let the terroir shine by omitting oak throughout its aging. This wine displays an intense attack and a chewy mouthfeel, meaning it has density of polyphenols. There are peppery and coffee flavors in the finish. This wine can be enjoyed young or after aging a year or two. The alcohol does not overpower, but makes this wine generous and robust.

VARIETALS

100% Petite Sirah

APPELLATION

Lodi

SUSTAINABLY GROWN

RELEASED

October 2021

SERVE

Room temp

AGING

3 - 4 years

ALCOHOL

14.5%

DRY — SWEET

FUN FACT

Lodi is the largest appellation in the country.

PAIRINGS

Meatloaf | Meat lasagna | Spicy Turkish dishes | Moroccan tagine | Gouda | Provolone | Camembert

About the Brand

Like the Monarch butterfly emerging from its chrysalis after many life stages, great wines emerge from harvest, crush, fermentation and aging, ending in this beauty in the bottle.

12
SERVINGS

15M
PREP

35M
COOK TIME

TRY WITH
DRY REDS

Harira

INGREDIENTS

2 tablespoons olive oil
1 large onion, chopped
1 teaspoon McCormick Gourmet™ Organic Ground Saigon Cinnamon
1 teaspoon McCormick Gourmet™ Organic Ground Cumin
1/2 teaspoon McCormick Gourmet™ Organic Coarse Ground Black Pepper
1/2 teaspoon McCormick Gourmet™ Organic Ground Coriander
1/2 teaspoon McCormick Gourmet™ Organic Paprika
1/2 teaspoon McCormick Gourmet™ Organic Ground Turmeric
1 1/4 pounds boneless skinless chicken thighs, cut into 1/2-inch cubes
1 1/2 teaspoons salt
4 cups Kitchen Basics® All Natural Original Chicken Stock
2 cups water
1 can (28 ounces) crushed tomatoes
1 can (15 1/2 ounces) chickpeas, garbanzo beans, drained and rinsed
1/2 cup lentils, picked over and rinsed
1/2 cup long grain rice
1/4 cup chopped fresh cilantro
1/4 cup chopped fresh parsley

DIRECTIONS

Heat oil in 5-quart saucepot or Dutch oven on medium heat. Add onion, cinnamon, cumin, pepper, coriander and turmeric; cook and stir 3 minutes or until onion is tender. Add chicken and salt; cook and stir 2 minutes.

Stir in stock, water, tomatoes and chickpeas. Bring to boil. Add lentils and rice. Reduce heat to low; cover and simmer 25 minutes or until lentils and rice are tender.

Stir in cilantro and parsley. Ladle into soup bowls and serve.

Recipe & photo courtesy of McCormick & Company, Inc.