



Suavé

POP

GLUTEN
FREE

WINEMAKER NOTES

Our new brand, Suavé (pronounced swah-vay) is the result of an innovative winemaking technique. An injection of natural carbon dioxide is introduced and then—pop, it becomes a wonderfully bubbly wine! This wine displays blackberry, prune and cherry aromas which are enhanced by the carbonation. Spicy and savory notes like caramel, chocolate and black pepper are present in the finish. Red fruit notes of strawberry and raspberry envelop the mouthfeel. With a bright attack, nice acidity and medium intensity, this off-dry sparkling red wine is perfect for celebrations.

VARIETALS

A proprietary blend of red grape varietals

APPELLATION

California

RELEASED

June 2021

SERVE

Cold

AGING

2 years

ALCOHOL

13%



About the Brand

Suavé wines are bubbly and vibrant with a crown cap closure to wiz, bang, pop your way to fun!

FUN FACT

The first known reference of the term “pop” for a beverage was in 1812 for a soda-water and ginger-beer called Pop because it popped when opened.

PAIRINGS

Mexican food | Mildly-spiced Asian food | Meatloaf | Chocolate desserts



8
SERVINGS

10M
PREP

25M
COOK TIME

TRY WITH
SPARKLING

Chicken Mole Olé

INGREDIENTS

- 8 bone-in chicken thighs, about 2 1/2 pounds
- 2 tablespoons flour
- 1 tablespoon olive oil
- 1 medium onion, chopped
- 1 sweet potato, cut into 1-inch cubes
- 1 1/2 cups Kitchen Basics® All Natural Original Chicken Stock
- 1 tablespoon unsweetened cocoa powder
- 1 tablespoon McCormick Gourmet™ Organic Hot Mexican Chili Powder
- 1/2 teaspoon McCormick Gourmet™ Organic Ground Saigon Cinnamon
- 1/2 teaspoon salt
- 1/2 cup sour cream

DIRECTIONS

Coat chicken with flour. Heat oil in large skillet on medium-high heat. Add chicken; cook 5 to 6 minutes per side or until browned. Remove chicken from skillet. Set aside.

Stir onion and sweet potato into skillet; cook and stir 3 minutes or until lightly browned. Add chicken stock, cocoa, chili powder, cinnamon and salt. Bring to boil. Return chicken to skillet. Reduce heat to low; cover and simmer 10 minutes or until chicken is cooked through and potatoes are tender.

Remove skillet from heat. Stir in sour cream. Serve over cooked rice, if desired.