



Talmage Cellars

"FATHER'S DAY" CABERNET SAUVIGNON

WINEMAKER NOTES

Our Talmage Cabernet Sauvignon represents the best that this powerful varietal has to offer. Our Winemaker has extensive Cabernet Sauvignon experience, having worked with several world class producers from the Medoc and Napa Valley. Cabernet Sauvignon can display black cherry, blackberry, blueberry and plum. As the wine matures, warm spices, vanilla, black pepper, tobacco and leather aromas can develop from aging in toasted oak barrels. This is a dry wine with layered tannins that coat the mouth from beginning to finish. This classic Cab is elegant, charming, robust and has a long finish.

VARIETALS

100% Cabernet Sauvignon | Sometimes with Merlot, Cab Franc or Petit Verdot

APPELLATION

California

RELEASED

May 2022

SERVE

Room temp

AGING

4 years

ALCOHOL

13.5%



About the Brand

Custom label wines crafted from premium grapes grown in California's finest vineyards, displaying varietal character every single year.

FUN FACT

This wine is also available with your personalized label when ordered by the Half-Case, Case or in Personalized Gifts. Great for business gifts and special occasions.

PAIRINGS

Lamb chops | Grilled steak | Cocktail meatballs | Corn chips | Dark chocolate | Baked Brie | Gouda



4
SERVINGS

10M
PREP

30M
COOK TIME

TRY WITH
DRY REDS

Beef Pho

INGREDIENTS

- 1 teaspoon packed brown sugar
- 1 1/2 teaspoons McCormick Gourmet™ Organic Ground Saigon Cinnamon, divided
- 1/2 teaspoon McCormick Gourmet™ Organic Ground Cloves, divided
- 1/2 teaspoon McCormick Gourmet™ Sicilian Sea Salt
- 1/2 pound boneless beef sirloin steak
- 1 tablespoon vegetable oil
- 1 container (32 oz.) Kitchen Basics® Organic Beef Stock
- 2 whole star anise
- 2 tablespoons lime juice
- 1 teaspoon Thai Kitchen® Premium Fish Sauce
- 2 ounces Thai Kitchen® Thin Rice Noodles

DIRECTIONS

Mix brown sugar, 1 teaspoon of the cinnamon, 1/4 teaspoon of the cloves and sea salt in small bowl. Rub steak with seasoning mixture.

Heat oil in large Dutch oven or saucepan on medium-high heat. Sear steak on both sides until browned. Remove steaks from pan to cutting board.

Pour stock into pan, stirring to loosen browned bits from bottom of pan. Stir in star anise and remaining 1/2 teaspoon cinnamon and 1/4 teaspoon cloves. Bring to boil. Reduce heat to medium-low; cover and simmer 20 minutes. Stir in lime juice and fish sauce. Remove star anise before serving.

Meanwhile, cook rice noodles as directed on package. Divide among 4 shallow soup bowls. Cut beef across the grain into thin slices. Divide beef slices among the bowls. Pour seasoned stock (about 1 cup) into each bowl. Serve with fresh cilantro, bean sprouts, sliced red chilies and lime wedges, if desired.