Sun Fish

MOLA ALEXANDRINI

LOW ALC · GLUTEN FREE

WINEMAKER NOTES

Our Sun Fish Mola Alexandrini white wine is a blend of four varietals from several California vineyards. This wine displays a bright and juicy attack with fruity aromas of lemon, pear and apple, followed by a layer of complexity with notes of pineapple, vanilla custard and bergamot citrus. These fragrances are appealing in the mouth as well. The juicy and fruity characters persist from the attack through the finish. With the sweetness of apricot and apple, the round mouthfeel extends to the finish. The residual sugar provides viscosity, minerality and a touch of acidity. This medium-intensity white blend is balanced, flavorful and fresh.

VARIETALS

38% Thompson | 30% Orange Muscat | 20% Chardonnay | 12% French Colombard

APPELLATION

California

RELEASED

December 2022

SERVE

Chilled

AGING

2 years

ALCOHOL

11.8%

DRY — SWEET

FUN FACT

Grapes are the most planted fruit worldwide and it takes just one ton of grapes to produce 720 bottles of wine.

PAIRINGS

Grilled fish | Pesto pasta | Light desserts | Stuffed peppers | Roasted chickpeas | Mozzarella | Fontina | Burrata

About the Brand

Original artwork by J. Vincent Scarpace, renowned for his renditions of the Sun Fish or Mola Mola, one of the most interesting fish in the Pacific Ocean.

$25.50

WineShop At Home

Please enjoy responsibly. WineShop At Home, Napa, CA. BWN-CA-15384, WA Permit #402750.

8
SERVINGS

10M
PREP

30M
COOK TIME

TRY WITH
SWEET WHITES

Cauliflower “Mac and Cheese”

INGREDIENTS

- 3 tablespoons butter, divided
- 1/2 cup panko breadcrumbs
- 1/3 cup French’s® Original Crispy Fried Onions, coarsely crushed
- 3/4 cup plus 2 tablespoons shredded sharp Cheddar cheese, divided
- 3/4 cup plus 2 tablespoons shredded Monterey Jack cheese, divided
- 2 teaspoons McCormick® Himalayan Pink Salt with Black Pepper and Garlic All Purpose Seasoning, divided
- 1 teaspoon McCormick® Parsley Flakes
- 2 tablespoons flour
- 1 cup heavy cream
- 3/4 cup chicken stock
- 12 cups cauliflower, cut into bite-size florets (about 2 medium heads)

DIRECTIONS

Preheat oven to 450°F. Melt 1 tablespoon of the butter in small microwave-safe bowl. Add panko, crispy fried onions, 2 tablespoons each of the Cheddar and Monterey Jack cheese, 1/2 teaspoon of the Seasoning and parsley. Stir until well blended. Set aside.

Melt remaining 2 tablespoons butter in large saucepan on medium heat. Whisk in flour; cook and stir until golden brown, about 1 minute. Slowly whisk in cream and stock.

Stir in cauliflower and remaining 1 1/2 teaspoons Seasoning; bring to boil. Reduce heat to low and simmer, covered, about 13 to 15 minutes or until cauliflower is tender, stirring occasionally. Stir in remaining cheese until melted and smooth. Spoon cauliflower into lightly greased 13x9-inch baking dish. Sprinkle panko mixture evenly over top.

Bake 8 to 10 minutes or until topping is golden brown. Let stand 10 minutes before serving.

Recipe & photo courtesy of McCormick & Company, Inc.