Dusk

FIREFLY

LOW ALC | GLUTEN FREE

WINEMAKER NOTES

Our Dusk Firefly white blend has a vibrant nose. It starts with ripe apricot, apple and peach along with floral fragrances like lilac. This dry white wine derives its aromatics from the Muscat. Firefly also showcases mineral and citrus characters. This everyday wine has a medium intensity in the mouth, with clean lines in the attack, and a bright, sharp finish.

VARIETALS

57% Chardonnay | 47% Orange Muscat

APPELLATION

California

RELEASED

November 2022

SERVE

Cold

AGING

1 - 2 years

ALCOHOL

11.5%

DRY — SWEET

FUN FACT

White wine is fermented without skin contact. The color can be straw-yellow, yellow-green or yellow-gold.

PAIRINGS

Grilled fish | Cacio e pepe | Mozzarella chicken | Stuffed peppers | Roasted chickpeas | Fontina | Monterey Jack

About the Brand

Dusk wines bear the name of that special time of day —time to wind down and embrace the starry night ahead.

$29

WineShop At Home

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

8
SERVINGS

5M
PREP

40M
COOK TIME

TRY WITH
DRY WHITES

Black Bean and Rice Stuffed Peppers with Jack Cheese

INGREDIENTS

1 pound spicy pork sausage
2 3/4 cups water
1 package Zatarain's® Black Beans & Rice Dinner Mix
4 large bell peppers, halved and seeded
1 1/2 cups shredded Monterey Jack

DIRECTIONS

Break up sausage in medium saucepan. Cook on medium heat 5 minutes or until cooked through. Drain fat; set aside. Add water to same saucepan; bring to boil. Stir in Rice Mix; return to boil. Reduce heat to low; cover and simmer 25 minutes or until rice is tender. Remove from heat. Let stand 5 minutes. Add sausage to rice; mix well.

Meanwhile, cook peppers in boiling water in large saucepot 5 minutes or until just tender. Immediately place peppers in large bowl of ice water to cool. Drain well.

Preheat oven to 350°F. Place peppers on foil-lined 13x9-inch baking pan. Spoon rice mixture into peppers. Sprinkle evenly with cheese.

Bake 10 minutes or until rice mixture is heated through and cheese is melted.

Recipe & photo courtesy of McCormick & Company, Inc.