



Homage Cellars

LOT 23

winemaker notes

Our Homage Cellars Lot 23 references the lot number used to produce this beauty. This wine starts with floral fragrances of acacia, followed by a fruity layer of apple, pear, apricot, lemon and peach. Stone fruit aromas of apricot and peach dominate. The attack in the mouth reveals citrus flavors of lemon and grapefruit. The balance of fruit and acidity is enjoyable. From the mid-palate to the finish, strong minerality displays the grapes' terroir.

Appellation: California

Varietals: 45% Chardonnay | 30% Pinot Gris | 15% Chenin Blanc | 10% Thompson

Alc: 12.8%

Released: July 2023



profile

Nose: Acacia | Apple | Pear | Apricot | Lemon | Peach

Mouth: Lemon | Grapefruit | Minerality



Serve: Chilled

Aging: 2 years

Vinotype: Hypersensitive

Pairs well with: Pasta | Sweet and sour pork | Crab cakes | Shrimp | Tapenade | White bean dip | Mozzarella | Fontina | Monterey Jack

Similar to: Pause Button Wind Down and Joy Cellars Merriment

Fun fact: A dry white wine generally has less than 4 grams per liter of residual sugar.

About the Brand

With Homage (pronounced oh-maj) Cellars, we honor and pay homage to the founders of California grape growing.



video,
awards
& more





16
servings

30m
prep

0m
cook time

try with
dry whites

Herbed Shrimp Antipasto

Ingredients

1 pound shrimp, cooked, peeled and deveined
8 ounces provolone cheese, cut in bite-sized pieces
2 cups small cauliflower florets
1 large red bell pepper, cut in bite-sized pieces
1 can (6 ounces) pitted large ripe olives, drained
3/4 cup vegetable oil
1/2 cup white wine vinegar
1 tablespoon McCormick® Garlic Powder
2 teaspoons McCormick® Basil Leaves
2 teaspoons McCormick® Whole Thyme Leaves
2 teaspoons sugar
1 teaspoon McCormick® Oregano Leaves
1 teaspoon Lawry's® Seasoned Salt

Directions

Place shrimp, cheese, vegetables and olives in large resealable plastic bag or glass dish. Mix remaining ingredients in small bowl. Pour over shrimp and vegetables; toss to coat well.

Refrigerate 2 hours or up to 12 hours, stirring vegetables or turning bag occasionally. Drain, if desired, to serve.