



Celestial Cellars

2022 PINOT NOIR

winemaker notes

This new Pinot Noir packs a punch. Our Celestial Cellars Pinot Noir comes from Lodi. The nose emerges with aromas of dark fruit like blackberry, black cherry and prune. The mouth starts like the nose with power. It's complex and offers smoky and toasted oak characters in the finish. This single-varietal wine has a medium-to-long tannic intensity. Alcohol above 14% provides a solid and warm finish with backbone for ageing. Our Celestial Cellars special label changes color with cold temperatures, revealing the hidden constellation.

Appellation: Lodi

Varietals: 100% Pinot Noir

Alc: 14.8%

Released: May 2023



profile

Nose: Blackberry | Black cherry | Prune | Smoky | Toasted oak

Mouth: Complex | Toasted oak | Tannic | Warm finish



Serve: Room temp

Aging: 3 - 4 years

Vinotype: Sensitive

Pairs well with: Roast turkey | Stew | Beef Bourguignon | Falafel | Brie | Swiss | Goat | Edam

Similar to: Sun Fish Pinot Noir and Joy Cellars Pinot Noir

Fun fact: DNA analysis has revealed that Pinot Noir, Pinot Gris and Pinot Blanc are mutations of the same grape.

About the Brand

Journey through the stars with Celestial Cellars. Each bottle embodies the beauty and complexity of the cosmos, while the labels mimic its everchanging nature. Embodying balance and harmony like Libra, this Pinot Noir is a delicate dance of fruit, tannins and acidity.



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4
servings

15m
prep

30m
cook time

try with
dry reds

Chicken Rollatini

Ingredients

1/2 cup chopped tomatoes
1/2 cup shredded mozzarella cheese
1/2 teaspoon McCormick® Basil Leaves
1 pound thinly sliced boneless skinless chicken breast
1 tablespoon oil
1 package McCormick® Chicken Parmesan One Sheet Pan Seasoning Mix
1/2 cup spaghetti or marinara sauce

Directions

Preheat oven to 375°F. Mix tomatoes, mozzarella cheese and basil in small bowl. Divide tomato mixture evenly in center of each piece of chicken. Roll up chicken to enclose filling. Brush with oil. Empty Seasoning Mix into shallow dish. Coat chicken rolls with Seasoning Mix. Discard any remaining Seasoning Mix.

Place chicken rolls, seam-side down, in foil-lined shallow baking pan sprayed with no stick cooking spray.

Bake 30 minutes or until chicken is cooked through. Serve with warmed spaghetti sauce.