

Celestial Cellars

2022 PISCES



winemaker notes

Our new Celestial Cellars adds more stars to our portfolio with this brilliant wine. The 2022 Pisces white blend uses four varietals to dazzle your senses. The nose commences with fruity notes of apple, apricot, pear and key lime. Notes of white pepper and thyme are present. Because of the winemaking techniques, the attack is round and sweet. The mouth is complex with honeysuckle, rose petals, dried papaya and apricot. This wine is light-to-medium bodied, refreshing and elegant in the finish. Our Celestial Cellars special label changes color with cold temperatures, revealing the hidden constellation.

Appellation: Lodi

Varietals: 40% Chenin Blanc | 40% Orange Muscat | 10% Thompson | 10% Chardonnay

Alc: 12.8%

Released: May 2023



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. The two fish of Pisces swim in opposite directions, representing duality and balance, just like this nuanced, aromatic white blend.



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profile

Nose: Apple | Apricot | Pear | Key lime | White pepper | Thyme

Mouth: Honeysuckle | Rose petals | Dried papaya | Dried apricot | Refreshing | Elegant



Serve: Chilled

Aging: 2 years

Vinotype: Sensitive

Pairs well with: Mac and cheese | Pasta carbonara | Roasted chickpeas | Vegetable soup | Swiss | Mozzarella

Similar to: Credia Gewurztraminer and Suburban Fracas Skirmish

Fun fact: A Roman natural history book called Orange Muscat “the grape of the bees”.



10
servings

10m
prep

40m
cook time

try with
dry whites

Creamy Vegan Chickpea and Rice Soup

Ingredients

- 1 cup raw cashews
- 2 cups hot water
- 2 containers (32 ounces each) unsalted vegetable stock, divided
- 1 tablespoon vegetable oil
- 2 medium carrots, peeled and chopped
- 1 medium yellow onion, chopped
- 2 stalks celery, chopped
- 2 tablespoons McCormick® Salt Free Garlic and Herb Seasoning
- 1/2 teaspoon McCormick® Pure Ground Black Pepper
- 1 can (15 1/2 ounces) chickpeas, drained and rinsed
- 1 cup uncooked long grain brown rice, rinsed
- 2 cups packed chopped kale
- 2 tablespoons chopped fresh parsley

Directions

Place cashews in large heat-safe bowl. Add hot water; soak 15 minutes. Drain and rinse well. Transfer to food processor or blender container. Add about 2 cups of the vegetable stock. Cover. Puree on high speed until completely smooth. Set aside.

Heat oil in large saucepan on medium heat until shimmering. Add carrots, onion and celery; cook and stir 3 minutes or until softened. Stir in Seasoning and black pepper; cook and stir until fragrant, about 30 seconds. Add remaining stock. Bring to boil.

Stir in chickpeas and rice. Cover. Reduce heat to medium-low. Cook 30 to 35 minutes until tender, stirring frequently. Stir in kale and reserved cashew sauce; cook 5 minutes longer or until heated through. Garnish with chopped parsley and serve with lemon wedges, if desired.