



Figurative

METAPHOR

winemaker notes

Our Figurative Metaphor red blend was inspired by a tasting in Napa Valley where our team thoroughly enjoyed a wine made with a blend of white and red grape varietals. Metaphor opens with red fruit aromas of blackberry and plum, along with lime and other citrus. The mouth offers a sweet, fruity and syrupy attack. The mid-palate is layered with tannins from the Merlot. Lighter tones of berries are also present in the mid-palate. There is sweet tartness in the finish with lime and lemon characters.

Appellation: California

Varietals: 65% Muscat of Hamburg | 35% Merlot

Alc: 10.5%

Released: May 2023



About the Brand

A splash of wine leaves its mark. With Figurative, our splash transcends into an original watercolor of the seasonal vineyards. Figurative, a leap of imagination in every bottle.

profile

Nose: Blackberry | Plum | Lime | Citrus

Mouth: Sweet | Fruity | Syrupy | Tannic | Red fruit | Raspberry | Lime | Lemon



Serve: Cold

Aging: 3 years

Vinotype: Sweet

Pairs well with: Shrimp cocktail | Deviled eggs | Sweet potatoes | Fruit tart | Chocolate desserts | Gouda | Provolone

Similar to: Lumière de Vie Réflexion or Revel Vin Rouge

Fun fact: Light red wines are the most versatile of all, as they can be made still, semi-sparkling or sparkling with a wide range of sweetness.



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4
servings

10m
prep

15m
cook time

try with
sweet reds

Shrimp Étouffée

Ingredients

2 tablespoons butter
2 cups frozen bell pepper and onion blend
3 tablespoons flour
1 teaspoon McCormick® Oregano Leaves
1/2 teaspoon McCormick® Whole Thyme Leaves
1/4 teaspoon McCormick® Crushed Red Pepper
1 cup chicken broth
1 can (14 1/2 ounces) petite diced tomatoes, undrained
1/4 cup tomato paste
1 pound large shrimp, peeled and deveined

Directions

Melt butter in large saucepan on medium heat. Add bell pepper blend; cook and stir 5 minutes. Sprinkle with flour and spices. Cook and stir 1 minute.

Gradually stir in broth, diced tomatoes and tomato paste until blended. Add shrimp; bring to boil. Reduce heat to medium-low; simmer until shrimp turn pink and liquid has thickened slightly, about 5 minutes. Serve over cooked rice, if desired.