



# Halcyon

2018 TEROLDEGO

## winemaker notes

The Teroldego varietal is from northern Italy and often compared to Zinfandel, which is why it thrives in California's terroir. This Halcyon 2018 Teroldego is deep and dark in color. It displays dark and red fruits like strawberry, boysenberry and raspberry and next, toasted oak, black pepper and clove come forward. It has a fruity and tannic attack with a nice mouthfeel, good length and an intense finish. This wine closes with a sweetness that develops to the finish.

**Appellation:** California

**Varietals:** 100% Teroldego

**Alc:** 14%

**Released:** May 2021

GLUTEN  
FREE

## profile

**Nose:** Strawberry | Boysenberry | Raspberry | Toasted oak | Black pepper | Clove

**Mouth:** Fruity | Tannic | Round | Lengthy | Intense finish



**Serve:** Room temp

**Aging:** 4 years

**Vinotype:** Sensitive

**Pairs well with:** Osso Bucco | Meatballs | Pork chops | Grilled chicken wings | Cheddar | Swiss | Colby

**Similar to:** Tatu Estates Shiraz and Cookie Cellars Biscotti

**Fun fact:** Teroldego is a common component of red blends in Italy, but only one appellation, DOC Teroldego Rotaliano, uses it as a 100% single varietal.

## About the Brand

The halcyon bird of classical legends had the power to magically calm the waves when it landed on the sea. Thus, the word halcyon became synonymous with peace and tranquility.



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**8**  
servings

**15m**  
prep

**45m**  
cook time

**try with**  
off-dry reds

## Cast Iron-Grilled Italian Potatoes

### Ingredients

- 1 pound ground mild Italian sausage
- 2 yellow onions, finely chopped
- 2 pounds red potatoes, thinly sliced
- 1 cup Kitchen Basics® Unsalted Vegetable Stock
- 1 tablespoon McCormick® Grill Mates® Roasted Garlic & Herb Seasoning
- 1 teaspoon McCormick® Coarse Ground Black Pepper
- 1 teaspoon McCormick® Oregano Leaves
- 2 cups tomato sauce
- 2 cups shredded mozzarella cheese

### Directions

Prepare grill for indirect high heat (450 to 550°F). Preheat grill by turning all burners to high. Turn off burner(s) on one side. Heat large cast iron skillet on lit side of grill. Add sausage; cook and stir until browned, about 4 to 5 minutes. Remove sausage with slotted spoon to a paper-towel lined plate to drain; set aside. Add onions; cook and stir until softened, about 3 to 4 minutes. Add potatoes; cook and stir 2 to 3 minutes.

Mix stock, Seasoning, pepper, oregano, tomato sauce and browned sausage in large bowl. Pour mixture over the potatoes. Bring to boil. Move skillet to unlit side of grill. Cover pan or close grill. Cook 25 to 30 minutes or until potatoes are tender.

Uncover and stir potatoes. Sprinkle with cheese. Cover pan or close grill again. Cook 1 minute longer or until cheese is melted. Let cool 10 minutes before serving.