



Symbio

2021 MUSCAT OF ALEXANDRIA

winemaker notes

Like Muscat Canelli or Orange Muscat, Muscat of Alexandria is one of forty siblings in the large Muscat family. Our Symbio Muscat of Alexandria is bursting with aromas of citrus like lime and mandarin while also displaying notes of wild strawberry and honeysuckle. It is very expressive in the nose. Low in alcohol, the mouthfeel is viscous due to the residual sugar, but levels out due to its acidity. More citrus characters play a large role in the finish along with a mineral layer. The crisp finish is long and elegant.

Appellation: California

Varietals: 100% Muscat of Alexandria

Alc: 11%

Released: May 2022



About the Brand

Symbio celebrates the symbiosis between the flora and fauna in the vineyard. From the amorous bee, to the clever coyote, to the agile hawk—every wild creature plays their own important role in helping yield healthy vines.

profile

Nose: Citrus | Lime | Mandarin | Wild strawberry | Honeysuckle

Mouth: Sweet | Expressive | Viscous | Long, aggressive finish | Minerality | Crisp | Elegant



Serve: Chilled

Aging: 3 - 4 years

Vinotype: Sweet

Pairs well with: Seafood pasta | Light desserts | Sweet pastries | Egg dishes | Mozzarella | Fontina | Monterey jack

Similar to: Ceres Starlight and Tatu Estates Orange Muscat

Fun fact: Muscat of Alexandria is thought to have come from Egypt. Portugal, Australia, South Africa, France and Italy are the main producers of this charming varietal.



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4
servings

25m
prep

30m
cook time

try with
sweet whites

Salted Caramel Mini Apple Pies

Ingredients

SALTED CARAMEL

- 1 cup firmly packed light brown sugar
- 1/4 cup light corn syrup
- 1/4 cup (1/2 stick) butter, cut into chunks
- 1/2 teaspoon McCormick® Sea Salt Grinder
- 1/3 cup heavy cream
- 1/2 teaspoon McCormick® All Natural Pure Vanilla Extract

MINI APPLE PIES

- 3 tablespoons flour
- 2 tablespoons firmly packed light brown sugar
- 1 teaspoon McCormick® Ground Cinnamon
- 3 tart apples, such as Granny Smith, peeled, cored and thinly sliced (about 4 cups)
- 1 sheet frozen puff pastry, thawed (1/2 of 17.3 ounce package)
- 1 egg yolk, lightly beaten
- 2 tablespoons granulated sugar
- 1/4 teaspoon McCormick® Sea Salt Grinder

Directions

For the Salted Caramel, bring brown sugar, corn syrup, butter and sea salt to boil in medium saucepan on medium heat, stirring occasionally during first 2 minutes. Boil 3 to 4 minutes without stirring until mixture is golden brown. Remove from heat. Carefully stir in cream and vanilla (mixture will be bubbly). Set aside.

Preheat oven to 400°F. For the Mini Apple Pies, mix flour, brown sugar and cinnamon in large bowl. Add apple slices; toss to coat. Divide apple mixture between 4 small (4-inch) baking dishes or ramekins (8-ounce), mounding apples slightly in the center, as needed. Drizzle each with about 1/4 cup of the Salted Caramel. Cut puff pastry sheet into 4 squares. Place one square on top of each pie, tucking in corners as needed. Cut a small 'x' in center of each pastry to vent. Brush with egg yolk. Mix granulated sugar and sea salt; sprinkle evenly over top of pies. Place pies on large shallow baking pan.

Bake 25 to 30 minutes or until pastry is golden brown and apples are tender. Cool slightly. Serve warm topped with vanilla ice cream and drizzled with any remaining salted caramel, if desired.