



Table

RED WINE

winemaker notes

All varietals comprising this red blend were produced in 2021, with Syrah being the main component. Our Table Red Wine has a rich, dark color with a nose of blackberry, plum, black cherry and raspberry. A few seconds later, aromas of toasted oak, warm spice, cinnamon and licorice appear. Its fruity nose progresses in the mouth with notes of strawberry and raspberry. The mouthfeel is round with medium intensity. This wine has a hint of acidity with fruity flavors through to the finish.

Appellation: California

Varietals: 61% Syrah | 31% Rubired | 8% Ruby Cabernet

Alc: 13.5%

Released: May 2023

GLUTEN
FREE

About the Brand

The Table. The perfect place to gather together, from the family meal to your weekly game night.

profile

Nose: Blackberry | Plum | Black cherry | Raspberry | Toasted oak | Warm spice | Cinnamon | Licorice

Mouth: Round | Strawberry | Raspberry | Acai berry | Medium intensity | Hint of acidity



Serve: Room temp

Aging: 4 - 5 years

Vinotype: Sensitive

Pairs well with: Stews | Ham | Pizza | Hamburgers | Grilled chicken | Sweet potato fries | Swiss | Goat cheese | Sheep's milk cheeses

Similar to: Suburban Fracas Reprobate

Fun fact: Red blends are the second best-selling red wine category in America behind Cabernet Sauvignon, outpacing Merlot and Zinfandel.



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12
servings

15m
prep

25m
cook time

try with
dry & off-dry reds

Rainbow Veggie Pizza

Ingredients

3/4 cup grated Parmesan cheese
1 1/2 teaspoons McCormick® Oregano Leaves
1 pound (16 ounces) refrigerated pizza dough
1 tablespoon plus 2 1/2 teaspoons extra-virgin olive oil
2 cups shredded Mozzarella cheese
1/2 teaspoon salt, divided
1/2 cup halved grape tomatoes
1/2 cup chopped orange bell pepper
1/2 cup chopped yellow bell pepper
1/2 cup chopped green bell pepper
1/2 cup chopped red onion

Directions

Preheat oven to 425°F. Mix Parmesan and oregano in a small bowl; set aside. Roll out pizza dough on lightly floured surface, shaping into an oval about 10x16-inches. Transfer dough to large baking pan sprayed with no stick cooking spray. Brush dough with 1 tablespoon of the olive oil. Sprinkle half of the Parmesan mixture evenly over dough. Top with shredded mozzarella, leaving a 1-inch border for the crust.

Toss tomatoes with 1/2 teaspoon of the remaining olive oil and a pinch of the salt in small bowl. Arrange tomatoes along crust, working down long side of the pizza to resemble the red stripe of a rainbow. Repeat with remaining veggies, olive oil and salt, creating stripes for each color in the following order: orange peppers, yellow peppers, green peppers and finishing with red onion. Sprinkle with remaining 1/4 cup Parmesan mixture.

Bake 20 to 25 minutes or until cheese is melted and crust is lightly browned. Cool 5 minutes before slicing and serving.