



Table

WHITE WINE

winemaker notes

Our Table White blend was produced using several grape varietals from different regions in California. This wine has a beautiful pale straw color with aromas of citrus blossom, pear, peach and apple. There are also hints of custard and vanilla that linger in the finish. The components were fermented separately in stainless steel to keep their aromatic intensity. This is an off-dry white with clean, round lines in the attack. Some lemon notes frame its crisp acidity. With a short to medium intensity, the mouthfeel is prolonged by some more citrus and sweet notes in the finish.

Appellation: California

Varietals: A proprietary blend of white grape varietals

Alc: 12.5%

Released: Available year-round



About the Brand

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

profile

Nose: Citrus blossom | Pear | Peach | Apple | Custard | Vanilla

Mouth: Clean | Round | Lemon | Acidity | Short to medium intensity



Serve: Chilled

Aging: 1 - 2 years

Vinotype: Sweet

Pairs well with: Seafood | Roasted turkey or chicken | Avocado toast | Fontina | Havarti | Goat cheese

Similar to: Revel Vin Blanc and Infinite Wisdom Symphony

Fun fact: An off-dry white wine has between 8 and 15 grams per liter of residual sugar. For reference, bottled tomato sauce is usually between 10 to 12 grams per half-cup and bottled barbeque sauce is 12 to 15 grams per two tablespoons.



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6
servings

15m
prep

10m
cook time

try with
sweet whites

Grilled Shrimp Tacos with Jalapeño Mango Slaw

Ingredients

1/4 cup olive oil
1/4 cup lime juice
2 tablespoons chopped fresh cilantro
1 tablespoon finely chopped jalapeño pepper
1 teaspoon McCormick Gourmet™ California Lemon Peel
1 tablespoon honey
1/2 teaspoon McCormick Gourmet™ Organic Garlic Powder
1/2 teaspoon McCormick Gourmet™ Organic Paprika
1/2 teaspoon McCormick Gourmet™ Sicilian Sea Salt
1 pound jumbo (16 to 20 count) shrimp, peeled and deveined
3 cups shredded cabbage
1 mango, peeled, pitted and cut into 1/4-inch cubes
2 tablespoons chopped red onion
6 flour tortillas, 6-inch

Directions

Mix first 9 ingredients in small bowl with wire whisk. Reserve 1/4 of the marinade. Pour remaining marinade into large resealable bag. Add shrimp; turn to coat well. Refrigerate 15 minutes.

Meanwhile, mix cabbage, mango and onion in large bowl. Add reserved marinade; toss to coat. Cover. Refrigerate until ready to serve.

Brush 1 side of each tortilla with oil. Grill, oil-side down, over medium heat 2 to 4 minutes or until lightly browned. Remove tortillas; cover with towel to keep warm.

Remove shrimp from marinade. Discard any remaining marinade. Grill shrimp over medium heat 2 to 3 minutes per side or until shrimp turn pink. To serve, place 3 shrimp on each tortilla. Top with slaw and serve immediately.