



Credia

2022 MERLOT

winemaker notes

One of the most prestigious wines in the world hails from Chateau Petrus. When I worked there, this wine was comprised of 95% Merlot, which brought sophistication and balance to the Bordeaux blend. Similarly, our Credia 2022 Merlot yields deep, ripe plum, blackberry and cherry aromas. In a second nose, we have delicious notes of creamy milk chocolate, licorice and toasted oak. Our Home Winery agrees that this is the best vintage we have harvested from this sustainable Lodi vineyard. The mouth reveals young tannins which will mellow and round out over time. This Merlot exudes grace and power. It has medium structure in the mid-palate and great length in the finish. Acidity, tannins and alcohol blend together harmoniously.

Appellation: Lodi

Varietals: 82% Merlot | 18% Cabernet Sauvignon

Alc: 13.8%

Released: September 2023



About the Brand

Inspired by the beautiful sacred windows in Vienna... meet Credia! As the stained-glass artisan tells stories of the local flora and fauna through their craft, so does our Winemaker through the wines of Credia.



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Nose: Plum | Blackberry | Cherry | Milk chocolate | Licorice | Toasted oak

Mouth: Elegant | Powerful | Medium structure | Harmonious



Serve: Room temp

Aging: 3 - 4 years

Vinotype: Tolerant

Pairs well with: Grilled beef skewers | Roast chicken | Peking duck | Grilled mushrooms | Camembert | Gruyere | Goat cheese

Similar to: Fact Cabernet Franc and Fleur Bleu Petit Verdot

Fun fact: DNA tests have shown that Merlot descends from Cabernet Franc and that it is a half-sibling of Carménère, Malbec and Cabernet Sauvignon.



6
servings

15m
prep

1h
cook time

try with
dry reds

Roasted Cumin and Chickpea Cassoulet

Ingredients

6 slices bacon
1/4 cup flour
1/2 teaspoon McCormick® Sea Salt Grinder
1/4 teaspoon McCormick Gourmet™ Organic Coarse Ground Black Pepper
2 pounds boneless pork shoulder, well trimmed, cut into 1-inch chunks
1 large onion, chopped
2 teaspoons minced garlic
2 tablespoons McCormick Gourmet™ Organic Roasted Ground Cumin
1 teaspoon McCormick Gourmet™ Organic Thyme Leaves
1 tablespoon tomato paste
2 cups chicken stock
1 can (15 1/2 ounces) chickpeas, (garbanzo beans), drained and rinsed
2 cups coarse bread crumbs
2 tablespoons butter, melted

Directions

Preheat oven to 350°F. Cook bacon in large skillet on medium heat until crisp. Drain on paper towels. Crumble bacon into 1/2-inch pieces. Set aside. Mix flour, sea salt and pepper in shallow dish. Coat pork evenly in flour mixture.

Stir pork, onion and garlic into drippings in skillet. Cook and stir on medium heat 7 minutes or until pork is browned and onion is softened. Remove pork mixture. Add cumin, thyme and tomato paste to skillet; cook and stir 30 seconds or until fragrant. Stir in stock and chickpeas. Bring to boil. Reduce heat to low; simmer 5 minutes. Stir in pork mixture and bacon. Spoon into shallow 2-quart baking dish. Cover with foil.

Bake 30 minutes. Meanwhile, toss bread crumbs with melted butter in medium bowl. Remove foil from baking dish. Sprinkle top evenly with bread crumb mixture. Bake, uncovered, 5 to 10 minutes longer or until bread crumbs are lightly browned.