



# Credia

2022 RED WINE

## winemaker notes

Our Credia 2022 Red Wine blends wine from three sustainable vineyards. Cabernet Sauvignon, Merlot and Petit Verdot are the main components of a Bordeaux-style or Red Meritage wine. This dry blend has a rich color in the glass. It offers lush aromas of raspberry, blueberry and black currant. This Credia is unoaked and displays beautiful, mature characters with a fruit-filled, tannic attack in the mouth and light-to-medium complexity. The mouthfeel is balanced with no sharp edges. This red blend will be a sipping delight for months to come.

**Appellation:** Lodi

**Varietals:** 46% Merlot | 42% Cabernet Sauvignon | 12% Petit Verdot

**Alc:** 14%

**Released:** October 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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## profile

**Nose:** Raspberry | Blueberry | Black currant

**Mouth:** Unoaked | Tannic attack | Light-to-medium complexity | Well-balanced



**Serve:** Room temp

**Aging:** 3 years

**Vinotype:** Sensitive

**Pairs well with:** Meat lasagna | Osso buco | Meatballs | Buffalo cauliflower | Chocolate desserts | Cheddar | Swiss | Colby

**Similar to:** Pause Button Restful Red and Joy Cellars Jubilant

**Fun fact:** In 1988, a group of American vintners formed The Meritage Association to promote handcrafted wines blended from traditional Bordeaux varietals. "Meritage" is an invented word that combines "merit" and "heritage."



**12**  
servings

**10m**  
prep

**45m**  
cook time

**try with**  
dry reds

## Mozzarella Stuffed Meatball Sliders

### Ingredients

1 pound ground beef  
1/2 pound ground pork  
2 eggs, lightly beaten  
1/2 medium onion, finely chopped  
1/2 cup plain bread crumbs  
3 cloves garlic, finely chopped  
1 1/2 teaspoons salt  
McCormick® Italian Blend Herb Grinder  
12 (1-inch) cubes firm, part-skim mozzarella  
cheese, (about 6 to 8 ounces)  
2 cups marinara sauce  
12 slider rolls  
Grated Parmesan cheese, (optional)

### Directions

Preheat oven to 350°F. Mix ground beef, ground pork, eggs, onion, bread crumbs, garlic, salt, and desired amount of Italian blend herb grinder in large bowl until well blended. Shape into 12 meatballs.

Press 1 mozzarella cheese cube into the center of each meatball, forming meatball around the cheese to completely enclose it. Place in 13x9-inch baking dish. Pour sauce over meatballs. Twist Italian blend herb grinder over meatballs.

Bake 30 to 45 minutes or until meat is cooked through. Serve meatballs on slider rolls with additional Italian blend herb grinder. Sprinkle with Parmesan cheese, if desired.