



Credia

2022 SPIRITUS

winemaker notes

Our Credia Spiritus white blend marries Orange Muscat and Pinot Gris. A fruity, aromatic bouquet of lime, lemon, mandarin and orange wafts from the glass. In a second nose, aromas of baked cupcake and bergamot open up. This wine showcases a dry attack followed by rich, round notes. It has minerality in the mid-palate and a burst of juicy orange in the mouth, ending with a kick of acidity. This wine has a short-to-medium intensity and reveals its sweetness all the way through the finish.

Appellation: California

Varietals: 82% Orange Muscat | 18% Pinot Gris

Alc: 13%

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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Nose: Lime | Lemon | Mandarin | Orange | Baked cupcakes | Bergamot

Mouth: Pleasant | Rich | Round | Minerality | Orange | Acidity | Short-to-medium intensity



Serve: Cold

Aging: 2 - 3 years

Vinotype: Sweet

Pairs well with: Grilled fish | Crab cakes | Avocado toast | Spring rolls | Light desserts | Mozzarella | Fontina | Monterey Jack

Similar to: Cloud Number 9 and Suburban Fracas Melee

Fun fact: This sweet wine will pair well with avocado toast, which is savory and rich in flavor because the acidity will cut through the fat.



4
servings

5m
prep

10m
cook time

try with
sweet whites

Everything Bagel Avocado Toast

Ingredients

- 4 slices thick-sliced crust Italian bread
- 1 lime, cut in half
- 1 medium avocado, peeled, pitted and thinly sliced
- 1 teaspoon McCormick® Everything Bagel All Purpose Seasoning
- 4 eggs
- 1 tablespoon white vinegar

Directions

For the Avocado Toast, toast bread to desired doneness. Squeeze lime over avocado slices to prevent browning. Arrange avocado slices on toast, pressing down gently. Sprinkle evenly with Everything Bagel Seasoning.

For the poached eggs, fill large deep saucepan with 2 inches of water. Add vinegar. Bring to boil. Reduce heat to medium. Break 1 egg into small dish. Gently stir water in one spot and carefully slide egg into simmering water (bubbles should just begin to break the surface of the water). Repeat with remaining eggs. Poach eggs 3 to 5 minutes or until whites are completely set and yolks begin to thicken. Carefully remove eggs with slotted spoon. Drain on paper towels.

To serve, place 1 slice Avocado Toast on each serving plate. Top with a poached egg. Sprinkle with additional Seasoning, if desired.