



Joy Cellars

BLISS

winemaker notes

Joy Cellars Bliss was created to encompass the highest quality, bold red wines with residual sweetness. This red blend merges the flavors, color and tannins of four varietals, displaying ripe red currant, raspberry and boysenberry. It has an inviting nose which reveals smoky black pepper and toasted oak notes. The addition of Orange Muscat appears in the attack and mid-palate. This Bliss has medium intensity. The sweetness is less intense as the tannins take over. This wine pairs well with food because of its fresh red fruit characters and acidity.

Appellation: California

Varietals: 42% Syrah | 38% Orange Muscat | 12% Ruby Cabernet | 8% Cabernet Franc

Alc: 14.5%

Released: November 2023



About the Brand

Uncork a bottle of Joy Cellars and make every occasion a celebration.

profile

Nose: Red currant | Raspberry | Boysenberry | Smoky | Black pepper | Toasted oak

Mouth: Sweetness | Medium intensity | Tannic | Fresh red fruits | Acidity



Serve: Cold

Aging: 2 - 3 years

Vinotype: Sweet

Pairs well with: Beef stew | Enchiladas | Bruschetta | Spicy Asian food | Chocolate desserts | Gorgonzola | Swiss | Brie

Similar to: Sun Fish Austromola and Cookie Cellars Biscotti

Fun fact: Making wine by blending white and red grapes is not as rare as you might think. It has been done for centuries in Champagne, Chateauneuf-du-Pape, Chianti and all over California.



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8
servings

10m
prep

30m
cook time

try with
sweet reds

Roasted Vegetable Bruschetta

Ingredients

- 1 package McCormick® Tuscan Chicken & Vegetables One Skillet Seasoning Mix
- 1/3 cup olive oil
- 1 tablespoon balsamic vinegar
- 2 cups plum tomatoes, quartered
- 1 cup bell pepper, cut into 1/2-inch chunks
- 1 cup eggplant, cut into 1/2-inch chunks
- 1 cup yellow squash, cut into 1/2-inch chunks
- 1 cup zucchini, cut into 1/2-inch chunks

Directions

Preheat oven to 425°F. Mix Seasoning Mix, oil and vinegar in large bowl. Add vegetables; toss to coat. Place in single layer on large foil-lined baking pan sprayed with no stick cooking spray.

Roast 30 to 40 minutes or until tender. Serve on toasted sliced French bread, if desired.