



Figurative

2023 SEMILLON

winemaker notes

While Semillon is often blended with Sauvignon Blanc, this Figurative 2023 is a rare treat as it is made of 100% Semillon. In the glass, citrus characters of grapefruit, lime and lemon dominate. The aromatic profile exposes undertones of hay and honeysuckle. In the mouth, Semillon typically exhibits refreshing acidity. While there is some acidity present in the attack of this wine, it becomes less crisp in the mid-palate and finish. The mouthfeel is silky, leaning toward full-bodied. This wine offers clean lines and elegance in the glass and an easygoing finish.

Appellation: California

Varietals: 100% Semillon

Alc: 11.8%

Released: January 2024



profile

Nose: Citrus | Grapefruit | Lime | Lemon | Hay | Honeysuckle

Mouth: Rich | Spicy | Dry | Refreshing | Silky | Full-bodied | Clean | Elegant | Easygoing



Serve: Chilled

Aging: 2 years

Vinotype: Hypersensitive

Pairs well with: Indian curries | Spicy Thai food | Savory pastries | Seaweed crisps | Mozzarella | Monterey Jack

Similar to: Halcyon Albarino and Joy Cellars Merriment

Fun fact: Semillon has an unstable genome, which has led to a number of color mutations that represent almost 50% of the white grapes planted in Bordeaux, France.

About the Brand

A splash of wine leaves its mark. With Figurative, our splash transcends into an original watercolor of the seasonal vineyards. Figurative, a leap of imagination in every bottle.



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4
servings

15m
prep

15m
cook time

try with
dry whites

Indian-Spiced Salmon with Cucumber-Mint Sauce

Ingredients

INDIAN-SPICED SALMON

- 2 plum tomatoes, sliced
- 4 salmon fillets, skin removed (4 ounces each)
- 2 teaspoons oil
- 1/2 teaspoon McCormick Gourmet™ Organic Coriander Seed, crushed
- 1/2 teaspoon McCormick Gourmet™ Garam Masala Blend
- 1/2 teaspoon McCormick Gourmet™ Organic Ground Ginger
- 1/2 teaspoon McCormick Gourmet™ Organic Ground Mustard
- 1/4 teaspoon McCormick Gourmet™ Sicilian Sea Salt

CUCUMBER-MINT SAUCE

- 1 cup plain Greek-style yogurt
- 1/2 cup peeled, seeded and chopped cucumber
- 1/4 teaspoon McCormick Gourmet™ Organic Mint
- 1/4 teaspoon McCormick Gourmet™ Sicilian Sea Salt

Directions

Preheat oven to 375°F. For the Indian-Spiced Salmon, place tomato slices in single layer in foil-lined baking pan. Top with salmon. Brush salmon with oil. Mix seasonings in small bowl. Sprinkle over salmon.

Roast 20 minutes or until fish flakes easily with a fork.

Meanwhile, for the Cucumber-Mint Sauce, mix all ingredients in medium bowl until well blended. Serve with salmon.