



# Figurative

2023 ALLEGORY

## winemaker notes

Our 2023 Figurative Allegory follows the same tradition as the last vintage, exploring the wonders of Muscat of Hamburg. This wine displays copper tones in the glass and immediately releases fragrances carried by the dissolved carbon dioxide in the wine. The dissolved gas allows bursts of aromas and flavors like daffodil and rose, followed by fruity aromas of pineapple, pear, apple and orange. This wine evokes sour candy, Jolly Rancher and red licorice flavors. With citrus in the attack, this Muscat is round and syrupy in the mouth. It has a short to medium length and an aromatic and fruity mouthfeel with only 8% alcohol. The sweetness is balanced by the acidity and will pair well with food.

**Appellation:** California

**Varietals:** 100% Muscat of Hamburg

**Alc:** 8%

**Released:** February 2024



## 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.

## profile

**Nose:** Daffodil | Rose | Pineapple | Pear | Apple | Orange | Sour candy | Jolly Rancher | Red licorice

**Mouth:** Round | Syrupy | Sweet | Short to medium length | Balanced



**Serve:** Chilled

**Aging:** 2 - 3 years

**Vinotype:** Sweet

**Pairs well with:** Spicy dishes | Seaweed crisps | Mediterranean herb salads | Savory or sweet pastries | Mozzarella | Monterey Jack

**Similar to:** Previous Figurative 2022 Allegory and Panache Lane Flamboyant

**Fun fact:** The name "Muscat" is derived from the Latin word "muscus," which reflects the grape's distinctive inviting and sensual musky aroma.



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**4**  
servings

**5m**  
prep

**10m**  
cook time

**try with**  
sweet whites

## Parmesan Dulse Crisps

### Ingredients

2 cups finely grated Parmesan cheese  
1/4 cup dried dulse seaweed flakes, crushed  
1/4 teaspoon McCormick® Pure Ground Black  
Pepper

### Directions

Preheat oven to 350°F. Mix all ingredients in medium bowl until well blended. Spoon tablespoonfuls of mixture on parchment-lined sheet pan about 1-inch apart. Using back of measuring spoon, flatten each mound of mixture into a 2-inch circle.

Bake 8 to 10 minutes or until golden brown. Cool completely on pan. Serve with your favor charcuteries or enjoy as a savory snack. Store Crisps in airtight container in refrigerator.