



# Homage Cellars

2022 SYRAH

## winemaker notes

Que sera, sera. "Whatever will be, will be" is not what you should sing when tasting our Homage Cellars Syrah. The future is not up the air with this luscious, sustainably grown wine. The nose displays rich prune, cherry, blackberry and licorice aromas. Toward the finish, your mouth is enveloped by significant toasted oak characters of mocha and coffee beans. This Syrah offers a moderate amount of tannins. The mouthfeel is velvety and creamy. Open this luscious red and let it breathe for a few minutes, then sip, relax and repeat.

**Appellation:** Lodi

**Varietals:** 100% Syrah

**Alc:** 14%

**Released:** March 2024



## profile

**Nose:** Prune | Cherry | Blackberry | Licorice | Heavy toasted oak | Mocha | Coffee

**Mouth:** Moderate amount of tannins | Velvety | Creamy | Rich



**Serve:** Room temp

**Aging:** 3 - 4 years

**Vinotype:** Tolerant

**Pairs well with:** Lasagna | Skirt steak | Grilled vegetables | Bacon, egg & cheese mini frittatas | Cheddar | Swiss

**Similar to:** Fleur Bleu Tannat and Credia Merlot

**Fun fact:** In Australia, Syrah goes by the name of "Shiraz" with an entirely different personality based on climate and clones.

## About the Brand

With Homage (pronounced oh-maj) Cellars, we honor and pay homage to the founders of California grape growing.



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**12**  
servings

**30m**  
prep

**1h**  
cook time

**try with**  
dry reds

## Classic Lasagna

### Ingredients

6 cups Italian Meat Sauce  
1 package (16 ounces) lasagna noodles  
2 containers (15 ounces each) ricotta cheese  
1 package (8 ounces) shredded mozzarella cheese, divided  
1/2 cup grated Parmesan cheese, divided  
2 eggs  
1 tablespoon McCormick® Parsley Flakes  
2 teaspoons McCormick® Perfect Pinch® Italian Seasoning  
1/2 teaspoon salt  
1/4 teaspoon McCormick® Pure Ground Black Pepper

### Directions

Prepare Italian Meat Sauce or Italian Tomato Sauce. (Recipes available at [McCormick.com](http://McCormick.com).)

Preheat oven to 350°F. Cook pasta as directed on package. Drain and rinse with cold water. Lay flat on wax paper or foil to keep pieces from sticking together. Set aside.

Mix ricotta cheese, 1 1/2 cups of the mozzarella cheese, 1/4 cup of the Parmesan cheese, eggs, parsley, Italian seasoning, salt and pepper in large bowl.

Spread 1/2 cup of the sauce onto bottom of 13x9-inch baking dish. Top with 1/4 of the lasagna noodles, overlapping edges. Spread 1/3 cheese mixture over noodles. Top with 1 1/2 cups of the sauce. Repeat layers two more times, ending with a layer of pasta and 1 1/2 cups sauce. Cover with foil.

Bake 40 minutes. Remove foil. Top with remaining 1/2 cup mozzarella and Parmesan cheeses. Bake 10 minutes longer or until center is heated through. Let stand 15 minutes before cutting. Serve with remaining sauce, if desired.