



# Homage Cellars

2023 LOT 12

## winemaker notes

For this dry white blend, we used California coast grapes. The Monterey area provides ideal growing conditions for white varietals to maintain their crisp acidity and aromas during the cool growing season. Our Homage Lot 12 offers grapefruit, lime and lemon characters with aromas of pear, lychee and green apple. The finish is quite aggressive with notes of white pepper and spice. The attack in the mouth offers a resurgence of citrus flavors. The singular influence of the Pacific is on display here, with a crisp, balanced wine replete with stone fruit and honeysuckle aromas. Lot 12 has a short and bright finish, perfect for spring and summer.

**Appellation:** California

**Varietals:** 72% Pinot Gris | 28% Semillon

**Alc:** 12.5%

**Released:** March 2024

GLUTEN  
FREE

## About the Brand

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

## profile

**Nose:** Grapefruit | Lime | Lemon | Pear | Lychee | Green apple | Strong white pepper | Spices

**Mouth:** Crisp | Balanced | Stone fruits | Citrus | Honeysuckle | Bright finish



**Serve:** Chilled

**Aging:** 2 years

**Vinotype:** Hypersensitive

**Pairs well with:** Chicken salad | Scallops | Crab cakes | Spring rolls | Chevre | Sharp Cheddar | Asiago

**Similar to:** Homage 2022 Pinot Grigio and Joy Cellars 2022 Merriment

**Fun fact:** Pinot Gris is actually a color mutation of Pinot Noir, which can exhibit a pinkish-gray hue. This inspired its name, "gray pine".



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**4**  
servings

**10m**  
prep

**10m**  
cook time

**try with**  
dry whites

## Crab Cakes

### Ingredients

2 slices white bread, crusts removed and crumbled  
2 tablespoons mayonnaise  
2 teaspoons OLD BAY® Classic Seafood Seasoning  
2 teaspoons McCormick® Parsley Flakes  
1/2 teaspoon French's® Classic Yellow Mustard  
1 egg, beaten  
1 pound lump crabmeat

### Directions

Mix bread, mayonnaise, OLD BAY®, parsley, mustard and egg in large bowl until well blended. Gently stir in crabmeat. Shape into 4 patties.

Broil 10 minutes without turning or fry until golden brown on both sides. Sprinkle with additional OLD BAY®, if desired.