



Dusk

DAWN

winemaker notes

Our newest Dusk wine is a fruity, sweet white comprised of three varietals. Dawn reveals a bright and juicy attack with fruity aromas of lemon, orange, apple and lychee. The same notes are also found in the mouth. Right away, there is sweetness in the attack which tempers in the mouthfeel and finish. Balance, viscosity from the residual sugar and fruity notes close out the finish.

Appellation: California

Varietals: 41% Pinot Grigio | 36% Semillon | 23% Riesling

Alc: 12.8%

Released: July 2024



profile

Nose: Citrus | Lemon | Orange | Apple | Lychee

Mouth: Sweet | Balanced | Viscous | Fruity



Serve: Chilled

Aging: 2 - 3 years

Vinotype: Sweet

Pairs well with: Grilled fish | Pasta with pesto | Light desserts | Stuffed peppers | Roasted chickpeas | Mozzarella | Fontina | Cheddar

Similar to: Dusk Orange Muscat and Credia Spiritus

Fun fact: The Riesling was picked at full maturity and partially fermented, bringing all the residual sugar to this blend.

About the Brand

Dusk wines bear the name of that special time of day—time to wind down and embrace the starry night ahead.



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8
servings

10m
prep

20m
cook time

try with
sweet whites

Dreamy Mini Cheesecakes

Ingredients

1 package (8 ounces) cream cheese, softened
1/3 cup sugar
1 egg
1 teaspoon McCormick® All Natural Pure Vanilla Extract
1/4 teaspoon McCormick® Pure Almond Extract
8 drops red food color from McCormick® Assorted Food Colors & Egg Dye
8 vanilla wafers

Directions

Preheat oven to 325°F. Beat cream cheese and sugar in large bowl with electric mixer on medium speed until light and fluffy. Add egg, extracts and food color; mix well.

Line 8 muffin cups with paper baking cups. Place a wafer in bottom of each muffin cup. Spoon batter into each cup, filling each 1/2 full.

Bake 20 minutes or until edges are lightly browned. Cool in pan on wire rack.

Refrigerate 4 hours to overnight.