



# Royal Mama

MIMI'S BLEND

## winemaker notes

Royal Mama Mimi's Blend is an easygoing, sweet wine perfect for all sweet souls. This white blend from California combines the flavors of three distinct varietals. Behind its rich golden color, the nose exposes citrus notes followed by pineapple, pear and guava. The mouth is round and opulent with refreshing, crisp acidity. The mouthfeel is sweet and unctuous, enhanced with the presence of lemon and pineapple flavors. This sweet wine has a short, lean finish.

**Appellation:** California

**Varietals:** 68% Pinot Gris | 25% Muscat | 7% Thompson

**Alc:** 13.2%

**Released:** May 2024



## About the Brand

Who wears the crown in your household? Royal Mama wines are a tribute to all the mamas and nurturers in our lives who make every family a royal household. Salut!

## profile

**Nose:** Citrus | Pineapple | Pear | Guava

**Mouth:** Sweet | Round | Opulent | Crisp | Aciditic | Lemon | Pineapple | Short | Lean



**Serve:** Cold

**Aging:** 2 years

**Vinotype:** Sweet

**Pairs well with:** Sweet and sour pork | Pasta with seafood | Light desserts | Spring rolls | Mozzarella | Fontina

**Similar to:** Revel Vin Blanc and Pause Button Chill Out

**Fun fact:** Because they contain less tannins, white wines taste sweeter than reds at the same residual sugar level.



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**6**  
servings

**15m**  
prep

**4h**  
cook time

**try with**  
sweet whites

## Slow Cookers Sweet and Sour Chicken

### Ingredients

- 1 package slow cookers limited edition sweet and sour chicken seasoning
- 1 1/2 pounds boneless skinless chicken thighs, cubed
- 1 can (20 ounces) pineapple chunks in juice, juice drained and reserved
- 1 cup frozen chopped bell pepper and onion blend
- 1/3 cup vinegar
- 3 tablespoons packed brown sugar
- 3 tablespoons French's® Tomato Ketchup
- 2 tablespoons soy sauce
- 1/4 cup water
- 2 tablespoons cornstarch

### Directions

Place chicken, pineapple chunks and vegetables in slow cooker.

Mix Seasoning Mix, vinegar, brown sugar, ketchup, soy sauce and reserved pineapple juice in bowl until well blended. Pour over chicken mixture; stir to coat. Cover.

Cook 7 hours on LOW or 3 hours on HIGH.

Whisk water and cornstarch in bowl until well blended. Whisk cornstarch mixture into chicken mixture until well blended. Cover. Cook 1 hour longer on HIGH or until sauce is slightly thickened. Serve over cooked rice, if desired.