

Huntington's Disease Society of America
**VIRTUAL WINE
TASTING EVENT**





Wine Tasting Order

Wine 1 - le Cadeau Rosé Sparkling

- 1 A bubbly rendezvous with orange blossom, raspberry and watermelon aromas

Wine 2 - Family Ranch Heritage

- 2 Aromatic off-dry white blend with lime, lemon, grass, pear and apple aromas

Wine 3 - Dusk Rosé

- 3 Dry and mineral with aromas of raspberry, cherry, plum and lime

Wine 4 - Table Rosé Wine

- 4 Blush rosé with aromas of lemon, lime, pear, apple and honey

Wine 4 - Table Red Wine

- 5 Luscious sipper with red fruit flavors and a round, medium body

Wine 6 - Albion Cuvée Rouge

- 6 Elegant dry red blend with syrupy plum, blackberry, strawberry and great balance

Wine 7 - Deluge 2018 Storm *Premium

- 7 Bordeaux-style red blend with blueberry, vanilla and toasted oak

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LE CADEAU ROSÉ SPARKLING WINE

VINTAGE: non-vintage
VARIETAL(S): blend of
Rubired, French
Colombard, Chardonnay,
Muscat, Pinot
Grigio and Viognier
APPELLATION:
California
ALCOHOL: 11.5%
AGEING POTENTIAL:
1 year
SERVE: chilled
PAIRINGS: semi-hard
cheeses such as
Cheddar, Colby or Swiss



ADDITIONAL PAIRINGS

Appetizers and desserts are the food pairing of choice such as savory pastries, grilled chicken skewers, shrimp cocktail, strawberry cheesecake or chocolate lava cake. Enjoy it with the featured recipe: “Bacon Wrapped Scallop Skewers.”

Our le Cadeau (Cream Label) California Rosé Sparkling Wine has a pretty pink-purple color. The nose displays white flower fragrances like acacia and orange blossom. Later on, notes of raspberry, watermelon and hay complete this expressive and aromatic nose. The attack in the mouth is dry, round and pleasant. There are citrus aromas, which provide – from the midpalate to the finish – a good amount of acidity for structure and ageing potential. This is a medium-bodied wine with longlasting bubbles, which are a sign of quality in sparkling wines. Enjoy right away, during the holidays, for special – or even casual events.



BACON WRAPPED SCALLOP SKEWERS



4 servings

INGREDIENTS

2 tablespoons

butter, melted

1 tablespoon

McCormick® Grill

Mates® Roasted

Garlic & Herb

Seasoning

12 slices thick-cut

bacon

1 pound large sea
scallops, (about 12)

INSTRUCTIONS

Mix butter and Seasoning in small bowl. Set aside.

Arrange bacon slices in single layer on bacon grilling rack or shallow disposable foil pan. Grill over medium-high heat 3 to 5 minutes or until bacon is halfway cooked. Remove bacon from grill; cool slightly.

Wrap 1 piece of bacon around each scallop. Thread onto skewers. Brush scallops with butter mixture.

Grill skewers over medium heat 6 to 8 minutes or until scallops are opaque and bacon is crispy, turning occasionally and brushing with any remaining butter mixture.

FAMILY RANCH HERITAGE

VINTAGE: non-vintage

VARIETAL(S): 40%

Colombard, 35%

Chenin Blanc and 25%

Muscat Canelli

APPELLATION:

California

ALCOHOL: 12.5%

AGEING POTENTIAL:

up to 2 years

SERVE: chill 30 minutes
before serving

PAIRINGS: cheeses such
as mozzarella, fontina or
Monterey Jack



ADDITIONAL PAIRINGS

Chilled, this light to medium-bodied wine will pair well with egg bites, pasta with seafood or light desserts. Try it chilled with the featured recipe:
"Maple Apple Grilled Cheese"

Family Ranch Heritage is the product of a winemaker's favorite activity: blending. This off-dry to sweet white wine showcases a pale yellow color in the glass. Beginning with lime and lemon aromas, grassy notes then emerge. Pear, honey and apple characteristics are present in the finish. The aromatics and citrus notes extend to the front palate and behind its light sweetness, this wine is refreshing and crisp on the mid-palate.



MAPLE APPLE GRILLED CHEESE



4 servings

INGREDIENTS

1/4 cup maple syrup
1/4 teaspoon McCormick®
Apple Pie Spice
3 tablespoons butter
8 slices whole wheat bread
8 slices sharp Cheddar cheese
, 1-ounce slices
1 medium Golden Delicious
apple, cored and cut into 16
thin slices
4 slices cooked bacon,
coarsely chopped

INSTRUCTIONS

Mix maple syrup and apple pie spice. Set aside. Butter 1 side of each of the bread slices. Layer 2 slices of cheese and 4 slices of apple on each of 4 bread slices with buttered side down. Sprinkle with chopped bacon then drizzle with maple syrup mixture. Top with remaining bread slices with buttered side up.

Place sandwiches in large skillet or griddle on medium-low heat. Cook 3 to 4 minutes per side or until bread is browned and cheese is melted. Cook in batches if necessary.

DUSK 2019 ROSÉ

VINTAGE: 2019

VARIETAL(S): 60% Pinot
Noir and 40%

Cabernet Sauvignon

APPELLATION:

California

ALCOHOL: 14%

AGEING POTENTIAL: 2
years

SERVE: chilled 30
minutes before
serving

SMALL BITES: goat
cheese, Gruyere
or watermelon



ADDITIONAL PAIRINGS

Arriving in time for spring, this rosé pairs well with shrimp cocktail, sandwiches, wraps, couscous or quiche. Try it with the featured recipe: “Marinated Watermelon Caprese Skewers.”

This rosé wine was produced by blending two varietals from two different appellations. Sixty percent Pinot Noir rosé from Santa Lucia Highlands and forty percent Cabernet Sauvignon rosé from Napa Valley produced a pretty, pale pink color. Our Dusk 2019 Rosé has aromas of raspberry, cherry, plum and lime. There are also rose and floral characters in the nose. Some of these attributes come forward in the mouth as well. The attack is dry and powerful with alcohol at 14%. There is minerality and red fruit, like cranberry and raspberry in the mouthfeel. This rosé is straightforward with a short to medium intensity in the finish.



MARINATED WATERMELON CAPRESE SKEWERS



32 skewers

INGREDIENTS

1 package limited edition grill mates basil balsamic veggie marinade mix
1/4 cup oil
1/4 cup water
2 tablespoons balsamic vinegar
1 mini seedless watermelon, (about 10 pounds), cut into 1-inch thick slices
1/2 pound provolone, thinly sliced
6 ounces prosciutto, thinly sliced
1 cup blueberries

INSTRUCTIONS

Mix Marinade Mix, oil, water and vinegar in small bowl. Set aside.

Cut out star shapes from each watermelon slice with small star-shaped cookie cutter. Place in large resealable plastic bag. Add marinade; turn gently to coat well. Refrigerate 15 to 20 minutes. Remove watermelon from marinade. Reserve any remaining marinade. Cut each watermelon star in half crosswise to form 2 thinner stars.

To assemble each skewer, thread 1 blueberry, 1 thin watermelon star, 1 prosciutto slice, 1 cheese slice and another thin watermelon star onto a short wooden skewer or toothpick, pressing together to make a star-shaped watermelon sandwich. Drizzle skewers with reserved marinade, if desired.

TABLE ROSÉ WINE

VINTAGE: non-vintage
VARIETAL(S): a
proprietary blend of red
and white grape varieties
APPELLATION:
California
ALCOHOL: 12.5%
AGEING POTENTIAL:
1 year
SERVE: chill one hour
before serving
PAIRINGS: cheeses such
as mozzarella, fontina or
Monterey Jack



ADDITIONAL PAIRINGS

The round finish will pair well with many dishes such as fish, pasta, turkey or chicken. Try it chilled with the featured recipe:

Our new sweet Table Rosé is a blush wine mainly made with white varieties as its base. The golden rose color suggests the three white varieties that were the origin of the final blend. The light peach hue is obtained by blending a few gallons of red wine with white wine. This wine starts with citrus characters such as lemon and lime along with sweet fragrances of honey, pear and ripe apple. This wine is round and lush in the attack and there is a short to medium intensity in the mouthfeel. Straightforward, sweet citrus characters is what it's all about for this blush rosé.



FRESH HOMEMADE RICOTTA



2 servings

INGREDIENTS

3 tablespoons white distilled
vinegar

2 tablespoons fresh lemon
juice

7 cups whole milk
(not ultra-pasteurized)

1 cup heavy cream
(not ultra-pasteurized)

Kosher salt

Serving suggestions: honey,
cracked black pepper, fresh
or dried fruit, fruit
preserves, crackers or fresh
bread

INSTRUCTIONS

Run a double layer of cheesecloth under warm water to dampen, then gently squeeze to remove any excess water. Line a colander with the cheesecloth and set in the sink.

Combine the vinegar and lemon juice in a small bowl.

Bring the milk and cream to 190 degrees F, over medium-low heat, in a medium heavy-bottomed saucepan, stirring frequently to keep the milk mixture from scorching on the bottom. Add half of the vinegar mixture and 1 tablespoon salt and stir for 10 seconds (you'll see the milk mixture begin to slightly curdle). Remove from the heat, cover the saucepan with a lid and let sit for 20 minutes.

Remove the lid and you'll see that the milk mixture has separated into small curds. Now stir in the remaining vinegar mixture and the milk mixture will continue to curdle. Stir for a few minutes. Pour this entire mixture into the prepared colander in the sink.

Let drain until the desired texture, about 15 minutes for soft ricotta, 20 minutes for firm and creamy and 30 minutes for firm and slightly dry. For soft ricotta, serve warm or chilled in a small decorative bowl. For firm ricottas, gather the excess cheesecloth and shape the ricotta into a ball or disc and refrigerate until chilled, at least 1 hour.

TABLE RED WINE

VINTAGE: non-vintage

VARIETAL(S): a proprietary blend of red grape varietals

APPELLATION:

California

ALCOHOL: 13.5%

AGEING POTENTIAL:

up to 2 years

SERVE: remove from refrigerator 30 minutes before serving

PAIRINGS: cheeses such as Swiss, goat cheese or Edam



ADDITIONAL PAIRINGS

Enjoy it by itself or pair with easy-to-make dishes such as pizza, meatloaf, lasagna or frittatas. Try it with the featured recipe:

“Mini Ham & Cheese Quiche.”

Our Table Red is rich in color with a nose of dark fruit such as blackberry, prune and cherry, followed by aromas of caramel, chocolate and black pepper in the finish. This is a powerful wine, influenced by its blend of Cabernet Sauvignon and Barbera. It has a bright attack, a good amount of acidity and a medium intensity—perfect for everyday enjoyment. Strawberry and raspberry in the mouthfeel offers a nice balance between all the elements of a good red wine: acidity, fruit, alcohol and tannins. A hint of sweetness rounds out the finish.



MINI HAM & CHEESE QUICHE



12 servings

INGREDIENTS

1 package (14.1 ounces) refrigerated
pie crusts, 2 crusts

8 eggs

1/4 cup milk

1/4 cup French's Dijon Mustard

1/4 teaspoon McCormick® Coarse
Ground Black Pepper

1 cup diced cooked ham

1 cup fresh baby spinach, finely
chopped

3/4 cup shredded Cheddar cheese,
divided

1/2 cup French's Crispy Fried
Onions, Original, coarsely crumbled

INSTRUCTIONS

Preheat oven to 350°F. Unroll crusts on lightly floured surface. Using a 4 1/2-inch round cutter, cut out 6 rounds from each crust. Re-roll scraps as necessary. Press dough rounds into muffin pan sprayed with no stick cooking spray. Set aside.

Beat eggs, milk, Mustard and pepper in large bowl until well mixed. Divide ham, spinach, and 1/2 cup of the cheese evenly among crusts. Pour egg mixture evenly into each crust. Top with remaining cheese and Crispy Fried Onions.

Bake 20 to 25 minutes or until eggs are set. Let stand 5 minutes before serving

ALBION CUVÉE ROUGE

VINTAGE: non-vintage

VARIETAL(S): 60%

Cabernet Franc and

40% Pinot Noir

APPELLATION:

California

ALCOHOL: 14%

AGEING POTENTIAL: 3

- 4 years

SERVE: room

temperature; open right

before serving

SMALL BITES: Brie,

Camembert with

artisan bread or buffalo

chicken tenders



ADDITIONAL PAIRINGS

This generous, elegant, dry red wine will pair well with dishes like grilled chicken, pork chops or meatloaf. Try it with the featured recipe of: “Steamed Pork Dumplings with Soy Ginger Sauce”

This wine is a winemaking first for WineShop At Home. It is the first time we blended a significant amount of Pinot Noir in a dry red blend. This Albion Cuvée Rouge has a very complex palate of aromas in the nose with plum, raspberry, strawberry and blackberry in the attack, followed by concentrated characters of jammy red fruit compote. The Cab Franc and the Pinot Noir elegantly mingle without a dominant influence from the toasted oak. The Cab Franc brings some intensity, good length and mouthfeel to the attack. Structure, power and acidity are all necessary ingredients for good red blends. The Pinot Noir influence results in dry fruit flavors and a juicy finish.



STEAMED PORK DUMPLINGS WITH SOY GINGER SAUCE



10 servings

INGREDIENTS

GINGER SOY DIPPING SAUCE

- 1/4 cup rice vinegar
- 1/4 cup soy sauce
- 1 tablespoon honey
- 2 teaspoons fresh ginger, minced
- 1 teaspoon sesame oil
- 1/2 teaspoon fresh garlic, minced
- 1/4 teaspoon McCormick Gourmet™
Global Selects White
Pepper from Malaysia

STEAMED PORK DUMPLINGS

- 3 cups shredded Napa cabbage, (about 1/2
pound)
- 1 teaspoon salt
- 1/2 pound ground pork
- 1/4 cup thinly sliced green onion
- 3 tablespoons soy sauce
- 2 tablespoons fresh ginger, minced
- 1/2 teaspoon McCormick Gourmet™
Global Selects White Pepper from
Malaysia
- 1 large egg, lightly beaten
- 1 package (12 ounces) round dumpling
wrappers, (about 40)

INSTRUCTIONS

For the Ginger Soy Dipping Sauce, mix all ingredients in small bowl with wire whisk until well blended. Cover and refrigerate until ready to use.

Toss cabbage with salt in a large bowl and let stand 5 to 10 minutes or until slightly softened. Drain cabbage, squeezing to drain excess liquid into bowl. Transfer cabbage into a separate clean bowl. Add pork, green onion, soy sauce, ginger, White Pepper, and egg to bowl with cabbage, stirring to mix well.

To form dumplings, place about 1/2 tablespoon of filling in center of each wrapper. Moisten edge of wrapper with water. Fold in half to form a half moon shape, pressing edges together to seal. Place on a parchment lined sheet pan and cover with a damp paper towel to keep dumplings moist until ready to steam.

To cook the dumplings, pour 1 inch of water into large pot. Bring to boil. Line a steamer basket with parchment paper. Place some of the dumplings in single layer in steamer basket. Insert steamer basket in pot. Cover. Steam on medium heat 6 to 8 minutes or until cooked through. Repeat with remaining dumplings, adding more water as needed.

Serve warm with Ginger Soy Dipping Sauce on the side. Sprinkle with additional chopped green onions, if desired.

RECIPE COURTESY OF MCCORMICK & COMPANY, INC.

DELUGE 2018 STORM



VINTAGE: 2018

VARIETAL(S): 65%

Cabernet Sauvignon
and 35% Cabernet Franc

APPELLATION:

California

ALCOHOL: 14%

AGEING POTENTIAL:

6 - 7 years

SERVE: room

temperature; decant
after several years of
ageing

SMALL BITES: Brie,

Camembert,

bacon-wrapped potato or
charcuterie

ADDITIONAL PAIRINGS

Serve our 2018 Deluge Storm with a rack of lamb, roasted pork loin or a grilled New York strip steak. Enjoy it with the featured recipe: “Herb Crusted Beef Tenderloin.”

Our Deluge brand is reserved for a special wine. Two-thirds of our Deluge 2018 Storm is Cabernet Sauvignon sourced from the Spring Mountain appellation on the western hills of the Napa Valley and the last third is Cabernet Franc from Lodi. Low yields of three-to-four tons per acre, a meticulous sorting at harvest, an extended maceration during fermentation and several months of ageing in French and American oak barrels complete this winning blend. This wine has a beautiful dark color in the glass with dark fruit like black currant, blueberry, blackberry and plum. The toasted oak is bursting in the finish. Aromas develop in the finish with notes of cigar box, vanilla and dark chocolate. On the palate, the wine has layers of silky smooth tannins. Cabernet Sauvignon and Franc create a perfect marriage of two great terroirs. Good acidity and a medium-to-long intensity put the final touch on this future powerhouse.



HERB CRUSTED BEEF TENDERLOIN



4 servings

INGREDIENTS

2 tablespoons McCormick
Gourmet™ Organic Peppercorn
Melange, coarsely cracked
1 tablespoon McCormick
Gourmet™ Organic Italian
Seasoning
1 1/2 teaspoons McCormick
Gourmet™ Sicilian Sea Salt
1 teaspoon McCormick Gourmet™
Organic Garlic Powder
1 teaspoon McCormick Gourmet™
Organic Mustard, Ground
1 whole trimmed beef tenderloin,
about 5 to 6 pounds

INSTRUCTIONS

Preheat oven to 450°F. Mix seasonings in small bowl. Rub seasoning mixture evenly over beef tenderloin. Place beef tenderloin on rack in foil-lined roasting pan, folding thin end under.

Roast 40 to 50 minutes or until beef tenderloin is desired doneness. Remove from oven. Let stand 15 minutes before slicing.



Hmmmm...Choices, Choices, Choices...

A Little Taste: Red or White \$100.00

White Wine Menu

Le Cadeau Rosé Sparkling
Family Ranch Heritage
Table Rosé Wine

Red Wine Menu

Dusk Rosé
Table Red Wine
Albion Cuvée Rouge

A Little Tipsy: Both Red and White \$175.00

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Deluge Storm

A Little Hungry: Charcuterie Class \$20.00

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WINE TASTING SHEET

S's of Wine Tasting

WHITES

REDS

SEE

(light to dark)

Green
Straw
Butter
Gold

(light to dark)

Brick
Garnet
Ruby
Purple

SWIRL

(volatilizing the esters)

SMELL & SIP

FRUITY

Apricot
Apple
Pear
Melon
Lemon
Orange
Grapefruit
Lychee
Mango
Pineapple

FLORAL

Acacia
Rose
Orange Blossom
Honeysuckle

HERBAL

Hay/Straw
Fresh-Cut Grass

Mint

BALSAMIC

Honey
Butter
Butterscotch
Brown Sugar

WOODY

Hazelnut
Almond
Coconut

FRUITY

Cherry
Raspberry
Strawberry
Blackberry
Black Currant

Prune
Jam

HERBAL

Lavender
Violet
Sage
Thyme
Tobacco

SPICY

Black Pepper
Black Licorice
Cinnamon

BALSAMIC

Vanilla
Caramel
Chocolate

WOODY

Cedar
Toasted Oak
Coconut
Coffee
Leather
Smoke

Wine 1

COLOR _____

NOSE & MOUTH _____

PAIRINGS & CHEESES _____

NOTES _____

HOW WOULD YOU RATE IT? ★ ★ ★ ★ ★

Wine 2

COLOR _____

NOSE & MOUTH _____

PAIRINGS & CHEESES _____

NOTES _____

HOW WOULD YOU RATE IT? ★ ★ ★ ★ ★

Wine 3

COLOR _____

NOSE & MOUTH _____

PAIRINGS & CHEESES _____

NOTES _____

HOW WOULD YOU RATE IT? ★ ★ ★ ★ ★

Wine 4

COLOR _____

NOSE & MOUTH _____

PAIRINGS & CHEESES _____

NOTES _____

HOW WOULD YOU RATE IT? ★ ★ ★ ★ ★

Wine 5

COLOR _____

NOSE & MOUTH _____

PAIRINGS & CHEESES _____

NOTES _____

HOW WOULD YOU RATE IT? ★ ★ ★ ★ ★

Wine 6 (optional)

COLOR _____

NOSE & MOUTH _____

PAIRINGS & CHEESES _____

NOTES _____

HOW WOULD YOU RATE IT? ★ ★ ★ ★ ★

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Thank you!

Thank you for supporting our small business. At Stems we focus on helping creatives, like ourselves, hone in on their own skills through community, service, and lifestyle workshops. Whether you're looking to for an at home wine tasting experience or interested in creating your very own grazing board for two to twenty people, we've got you covered. Stems offers classes for everything you need to create the impeccable and hospitable atmosphere for your next event. Owned and operated by a generational team of matriarchs, including Grandma, Mama and Daughter, Stems certainly has enough personality, perspective and talent to fit every event.

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