



# Joy Cellars

2019 SEMILLON

## WINEMAKER NOTES

Semillon is not often produced on its own. Originally from Bordeaux, this varietal, whether dry or sweet, is often blended with Sauvignon Blanc or Muscadelle.

Monterey offers ideal conditions for white grapes to thrive due to the cool influence from the Pacific Ocean. Behind a straw-like color, the nose reveals aromas of pear, lime and lemon, followed by more tropical tones, like papaya or guava. The mouth displays some minerality and clean lines. This dry white wine is straight as an arrow with a crisp mid-palate and a medium intensity in the finish.

## VARIETALS

100% Semillon

## APPELLATION

Monterey County

## RELEASED

October 2020

## SERVE

Chilled

## AGING

3 years

## ALCOHOL

13.8%



## FUN FACT

Semillon was once the most planted grape varietal in the world. Now, it is rarely produced alone. More often, it is blended with Sauvignon Blanc or Muscadelle.

## PAIRINGS

Grilled fish | Roast turkey or chicken | Pear and Roquefort on toast | Assorted cheeses

## About the Brand

Joy, the namesake of this brand, makes every occasion a celebration.



4  
SERVINGS

15M  
PREP

6M  
COOK TIME

TRY WITH  
DRY WHITES

## Mesquite Lime Grilled Peel & Eat Shrimp

### INGREDIENTS

1 package McCormick® Grill Mates® Mesquite Marinade  
1/4 cup fresh lime juice  
2 tablespoons honey  
2 tablespoons vegetable oil  
2 pounds large shrimp, shells-on and deveined  
Lime wedges  
FRANK'S® RedHot Original Cayenne Pepper Sauce , (optional)

### DIRECTIONS

Mix Marinade Mix, lime juice, honey and oil in small bowl. Reserve 2 tablespoons of the marinade. Place shrimp in large resealable plastic bag or glass dish. Add remaining marinade; turn to coat well. Refrigerate 15 minutes.

Remove shrimp from marinade. Discard any remaining marinade. Thread shrimp onto skewers.

Grill skewers over medium-high heat 3 minutes per side or until shrimp is cooked through, turning occasionally and basting with reserved marinade. Remove cooked shrimp from skewers and arrange on a large platter or baking sheet. Serve with fresh lime wedges and a splash of RedHot Sauce, if desired.