



Talmage Cellars

"MERRY & BRIGHT" CABERNET SAUVIGNON

WINEMAKER NOTES

Our Talmage Cabernet Sauvignon represents the best that this powerful varietal has to offer. Our Winemaker has extensive Cabernet Sauvignon experience, having worked with several world class producers from the Medoc and Napa Valley. Cabernet Sauvignon can display black cherry, blackberry, blueberry and plum. As the wine matures, warm spices, vanilla, black pepper, tobacco and leather aromas can develop from aging in toasted oak barrels. This is a dry wine with layered tannins that coat the mouth from beginning to finish. This classic Cab is elegant, charming, robust and has a long finish.

VARIETALS

100% Cabernet Sauvignon | Sometimes with Merlot, Cab Franc or Petit Verdot

APPELLATION

California

RELEASED

September 2020

SERVE

Room temp

AGING

4 years

ALCOHOL

13.5%



FUN FACT

This wine is also available with your personalized label when ordered by the Half-Case, Case or in Personalized Gifts. Great for business gifts and special occasions.

PAIRINGS

Lamb chops | Grilled steak | Cocktail meatballs | Baked Brie | Gouda

About the Brand

Custom label wines crafted from premium grapes grown in California's finest vineyards, displaying varietal character every single year.



10
SERVINGS

20M
PREP

35M
COOK TIME

TRY WITH
DRY REDS

Roasted Harvest Vegetables

INGREDIENTS

- 1/2 teaspoon McCormick® Rubbed Sage
- 1 teaspoon Lawry's® Seasoned Salt
- 1/2 teaspoon McCormick® Ground Pepper Black
- 3 tablespoons olive oil
- 1/2 teaspoon McCormick® Ground Nutmeg
- 2 cups cut-up red potatoes, 1-inch chunks
- 1 1/2 cups cut-up carrots, 1-inch chunks
- 1 1/2 cups cut-up red onions, 1-inch chunks
- 1 1/2 cups cut-up butternut squash, 1-inch chunks
- 1 1/2 cups cut-up parsnips, 1-inch chunks

DIRECTIONS

Preheat oven to 450°F. Mix seasoned salt, pepper, nutmeg and sage in small bowl. Toss vegetables with oil in large bowl. Sprinkle seasoning mixture over vegetables; toss to coat well.

Spread vegetables in single layer on foil-lined 15x10x1-inch baking pan.

Bake 30 to 35 minutes or until vegetables are tender and golden brown.