



Talmage Cellars

"MERRY & BRIGHT" CHARDONNAY

WINEMAKER NOTES

Our Talmage Cellars California Chardonnay offers classic aromas found in this varietal. This wine has some citrus characters like lemon, lime and grapefruit. Depending on the vintage, a small amount of oak may be detected in the finish. This oak will appear in the glass as toasted bread, brown sugar and crème brûlée aromas. Chardonnay is always one of the most structured and intense white wines in the mouth. This Chardonnay has a medium intensity, a spike of acidity in the middle and a hint of oaky characters in the finish.

VARIETALS

100% Chardonnay

APPELLATION

California

SERVE

Chilled

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

Creamy pasta or rice dishes | Seafood | Shrimp cocktail | Provolone | Havarti | Brie

RELEASED

September 2020

AGING

2 - 3 years



About the Brand

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



18 (2 PER)
SERVINGS

30M
PREP

20M
COOK TIME

TRY WITH
DRY WHITES

Pecan Pie Bites

INGREDIENTS

- 2 packages (14.1 ounces each) refrigerated pie crusts, (4 crusts)
- 1 1/2 cups firmly packed brown sugar
- 2 eggs, lightly beaten
- 2 tablespoons melted butter
- 1 tablespoon McCormick® All Natural Pure Vanilla Extract
- 1 cup finely chopped pecans
- 1/4 cup miniature chocolate chips
- 36 pecan halves

DIRECTIONS

Preheat oven to 350°F. Unrolls crusts on lightly floured surface. Using a 3-inch round cutter, cut out 9 rounds from each crust for a total of 36 rounds. Re-roll scraps as necessary. Press dough rounds into mini muffin pans sprayed with no stick cooking spray. Set aside.

Mix brown sugar, eggs, butter and vanilla in large bowl until well blended. Stir in pecans and chocolate chips. Spoon about 1 tablespoon pecan filling into each crust. Top each with 1 pecan half.

Bake 15 to 20 minutes or until topping is set. Cool in pan 2 minutes. Remove to wire racks; cool completely.