



Talmage Cellars

"MERRY & BRIGHT" SEMI-SECO SPARKLING

WINEMAKER NOTES

Our Talmage Cellars Semi-Seco Sparkling Wine has aromas of pear, hazelnut and caramel with hints of orange and anise. The flavors are fizzy and sweet with good acidity and a pleasant medium weight on the palate. This wine has a long sweet finish with lots of fruit and acidity that goes with anything.

VARIETALS

French Colombard | Chardonnay | Pinot Grigio | Muscat | Viognier | Pinot Blanc
| Sauvignon Blanc

APPELLATION

California

RELEASED

September 2020

SERVE

Cold

AGING

2 years

ALCOHOL

12%



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

Sushi | Spicy Chinese food | Fruit desserts | Fresh mozzarella or burrata |
Monterey Jack | 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

10M
PREP

35M
COOK TIME

TRY WITH
SPARKLING

Cajeta Fruit and Nut Warm Brie

INGREDIENTS

CAJETA SAUCE WITH ANISE (MEXICAN
CARAMEL SAUCE)

- 1 cup goat milk
- 1 1/2 cups sugar
- 2 McCormick® Cinnamon Sticks
- 1 teaspoon McCormick® Anise Seed
- 1 teaspoon baking soda
- 1 teaspoon McCormick® All Natural Pure Vanilla Extract

FRUIT AND NUT BRIE

- 2 tablespoons Cajeta Sauce with Anise
- 1/4 cup chopped dried apricots
- 1/4 cup chopped dried dates
- 1 round (8 ounces) Brie cheese, at room temperature
- 2 tablespoons sliced almonds

DIRECTIONS

For the Cajeta Sauce with Anise, bring all ingredients except vanilla to boil in 5- to 6-quart Dutch oven on medium-high heat, stirring frequently. (It is important to keep stirring to prevent mixture from boiling over.) Reduce heat to medium-low; simmer, stirring occasionally, 30 minutes or until sauce is reduced by half, coats the back of a spoon and is a deep brown caramel color. Carefully strain cajeta into medium heatproof bowl. Stir in vanilla. Cool to room temperature.

Preheat oven to 450°F. Mix dried fruit and 2 tablespoons Cajeta Sauce with Anise in small bowl.

Peel off top rind of Brie, leaving 1/4-inch edge. (Leave sides and bottom of Brie intact). Place in pie plate or ovenproof dish. Top with dried fruit mixture. Sprinkle with almonds.

Bake 5 to 7 minutes or until cheese softens. Place Brie on serving plate. Serve with apple slices, crackers or French bread slices.