



Talmage Cellars

“MERRY & BRIGHT” SWEET T

WINEMAKER NOTES

Our Talmage Sweet T displays dark red fruit characters in the nose, such as blackberry, cherry and strawberry. The fruity start is intense and lasting. Later, we are transported into a rich aromatic world of pepper, cacao, tobacco and toasted oak. Even with a high level of sweetness, this medium to strong bodied blend showcases a fair amount of tannins in the attack, the mid-palate and the finish. The fruity aromas blend well with the sweetness.

VARIETALS

Proprietary blend of red grape varieties

APPELLATION

California

RELEASED

September 2020

SERVE

Chilled or room temp

AGING

3 years

ALCOHOL

13.8%



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

Meatloaf | Enchiladas | Peking pork | Chocolate desserts | Blue cheese | Stilton | Roquefort

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
SWEET REDS

Cocktail Meatballs and Sweet Chili Sauce

INGREDIENTS

COCKTAIL MEATBALLS:

- 1 egg
- 1/4 cup milk
- 1/3 cup plain bread crumbs
- 2 teaspoons McCormick® Minced Onions
- 1 teaspoon Lawry's® Seasoned Salt
- 1/4 teaspoon McCormick® Garlic Powder
- 1/4 teaspoon McCormick® Ground Pepper Black
- 1 pound lean ground beef

SWEET CHILI SAUCE:

- 1 jar (10 ounces) grape jelly
- 1 cup French's® Tomato Ketchup
- 2 teaspoons McCormick® Chili Powder

DIRECTIONS

Preheat oven to 350°F. For the Cocktail Meatballs, beat egg and milk in large bowl. Stir in bread crumbs, minced onions, seasoned salt, garlic powder and pepper. Add ground beef; mix well.

Shape into 1-inch meatballs. Arrange meatballs in 15x10x1-inch baking pan.

Bake 15 to 20 minutes or until cooked through. Drain well.

For the Sweet Chili Sauce, mix grape jelly, ketchup and chili powder in skillet on medium heat. Cook and stir until jelly is melted and sauce is heated through. Add cooked meatballs; toss to coat with sauce.