



# Ceres

STARLIGHT

## winemaker notes

Our Ceres Starlight is a sweet white wine made from five grape varieties grown across California. It displays a juicy, fruity, aromatic attack in the nose with grapefruit, pear, apple and lemon characters. The fragrance is mildly intense and persists in the mouth as well. There is clear sweetness at around 40 grams per liter of residual sugar. The mouthfeel is round with medium intensity and strikes a balance between acidity, fruit, alcohol and sweetness.

**Appellation:** California

**Varietals:** 42% Chenin Blanc | 25% Pinot Grigio | 18% French Colombard | 10% Albariño | 5% Riesling

**Alc:** 12.5%

**Released:** February 2022

GLUTEN  
FREE

## About the Brand

Named for the Roman Goddess of the harvest, these wines are "fit for Ceres," meaning splendid.

## profile

**Nose:** Juicy | Fruity | Grapefruit | Pear | Apple | Lemon

**Mouth:** Medium intensity | Balanced | Sweet



**Serve:** Chilled

**Aging:** 2 years

**Vinotype:** Sweet

**Pairs well with:** Chinese dishes | Seafood pasta | Light desserts | Kale chips | Egg bites | Mozzarella | Monterey Jack

**Similar to:** Cookie Cellars Snickerdoodle and Panache Lane Flamboyant

**Fun fact:** It is the contact between the grape and its skin that makes wine red. Without it, all varieties and blends would be white.



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**2**  
servings

**10m**  
prep

**10m**  
cook time

**try with**  
sweet whites

## Prawns and Basil Green Curry

### Ingredients

- 2 tablespoons oil
- 1 cup thinly sliced sweet onion
- 1 tablespoon finely chopped ginger
- 2 tablespoons finely chopped garlic
- 1 fresh chile, chopped
- 1 cup (13.66 ounces) Thai Kitchen® Gluten Free Unsweetened Coconut Milk
- 1 tablespoon Thai Kitchen® Gluten Free Green Curry Paste
- 1 tablespoon Thai Kitchen® Gluten Free Premium Fish Sauce
- 1 tablespoon lime juice
- 12 ounces large prawns, peeled and deveined
- 1/4 cup chopped Thai basil

### Directions

Heat oil in a large skillet or wok on high heat. Add onion and ginger; cook and stir 3 minutes. Add garlic, chile, coconut milk, curry paste, fish sauce and lime juice.

Stir in prawns. Cook just until shrimp turn pink, about 1 to 2 minutes. Remove from heat. Add basil; stir gently. Serve over cooked jasmine rice, if desired.