

Cookie Cellars

2019 MACARON



winemaker notes

This red dessert wine was made as a Port-style wine with 100% Touriga Nacional. The winemaking techniques employed offers a wine with deep, rich color and aromas of prune, blackberry and cherry. The finish has mature characters of cedar, cigar box and leather. The mouth is smooth and velvety, balancing the alcohol and sweetness. Soft fruit tannins are present in the mouthfeel. The mid-palate exhibits the same red fruit as the nose. The high alcohol content and sweetness delight in the finish. Serve it as an “aperitif” or after dinner with dessert.

Appellation: California

Varietals: 100% Touriga Nacional

Alc: 18.5%

Released: November 2020

GLUTEN
FREE

About the Brand

Cookie Cellars welcomes you with a wonderful tray, beckoning you to kick your feet up, relax and treat yourself.

profile

Nose: Prune | Blackberry | Cherry | Strawberry

Mouth: Prune | Blackberry | Cedar | Tobacco | Smooth | Medium finish



Serve: Room temp

Aging: 5 years

Vinotype: Sweet

Pairs well with: Chocolate cake | Dried fruit & nuts | Blue cheese | Gorgonzola

Similar to: Previous Cookie Cellars Macaron and Gemme Cellars 2018 Ruby

Fun fact: Touriga Nacional, Tinta Barroca, Tinta Roriz and Tinto Cão are the main varietals used in Port from Portugal.



16
servings

15m
prep

55m
cook time

try with
sweet reds

Triple Chocolate Cake

Ingredients

CAKE

- 1 package (2-layer size) devil's food cake mix
- 1 package (4-serving size) chocolate instant pudding mix
- 4 eggs
- 1 1/4 cups water
- 1/2 cup vegetable oil
- 1 tablespoon McCormick® All Natural Pure Vanilla Extract
- 1 cup semi-sweet chocolate chips

GLAZE

- 1/2 cup sugar
- 1/4 cup milk
- 3 tablespoons butter
- 1/2 cup semi-sweet chocolate chips
- 1 teaspoon McCormick® All Natural Pure Vanilla Extract

Directions

Preheat oven to 350°F. For the Cake, mix cake mix, pudding mix, eggs, water, oil and 1 tablespoon vanilla in large bowl with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes. Stir in chocolate chips. Pour into greased and floured 12-cup Bundt pan.

Bake 55 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Invert cake onto wire rack. Cool completely.

Meanwhile, for the Glaze, mix sugar, milk and butter in small saucepan. Stirring constantly, bring to boil on medium heat and boil 1 minute. Remove from heat. Stir in chocolate chips and 1 teaspoon vanilla until chocolate is melted. Spoon glaze over cooled cake.