

# Cookie Cellars

SNICKERDOODLE



## winemaker notes

Our Cookie Cellars Snickerdoodle is a sweet Californian blend of four aromatic white varietals. It displays pear and apple notes followed by minerality and flintiness. Citrus fragrances of lemon and grapefruit settle in the finish. The aromas are influenced by the Viognier and Muscat, which represent more than half the blend. The attack in the mouth has a hint of citrus, quickly replaced by a round mouthfeel. This sweetness coats the palate for several seconds and feels unctuous but gives way to tropical flavors of lychee and mango.

**Appellation:** California

**Varietals:** 37% Albarino | 30% Viognier | 22% Muscat | 11% Chardonnay

**Alc:** 12.8%

**Released:** January 2025

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:** Pear | Apple | Mineral | Flint | Citrus | Lemon | Grapefruit

**Mouth:** Citrus | Round | Unctuous | Tropical | Lychee | Mango



**Serve:** Cold

**Aging:** 2 years

**Pairs well with:** Seafood pasta | Veggie wontons | Spring rolls | Dim sum | Light desserts | Mozzarella | Fontina | Monterey Jack

**Similar to:** Royal Mama Mimi's Blend and Panache Lane Flamboyant

**Fun fact:** Albarino, from unknown origins, is mostly grown in Spain and noted for its botanical aromas and citrus undertones similar to Gewürztraminer and Viognier.



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**\$25**



**10**  
servings

**15m**  
prep

**15m**  
cook time

**try with**  
sweet whites

## Tzatziki Potato Salad

### Ingredients

2 pounds unpeeled Yukon Gold potatoes, cut into 1-inch cubes (about 6 cups)  
3/4 cup (6 ounces) plain Greek-style yogurt  
1/4 cup reduced fat sour cream  
2 tablespoons milk  
1 tablespoon lemon juice  
2 teaspoons honey  
2 teaspoons McCormick® Garlic Powder  
1 1/2 teaspoons McCormick® Oregano Leaves  
1/2 teaspoon McCormick® Coarse Ground Black Pepper  
1/2 teaspoon Sea Salt from McCormick® Sea Salt Grinder  
1 cup diced unpeeled, seeded cucumber  
1/4 cup chopped red onion

### Directions

Place potatoes in water to cover in a large saucepan. Bring to boil on high heat. Reduce heat to low; simmer 10 to 12 minutes or until potatoes are fork-tender. Drain well. Cool completely.

Mix yogurt, sour cream and milk in small bowl with wire whisk until well blended. Add lemon juice, honey, and seasonings; mix until well-blended.

Place potatoes, cucumber and onion in large bowl. Add yogurt dressing; toss gently to coat well. Garnish with crumbled feta cheese, if desired. Cover. Refrigerate until ready to serve.