



Dusk

EVENING STAR

winemaker notes

This dry blend of two varietals provides a deep nose of cherry, black currant, plum and strawberry. This wine is easy to drink with medium intensity. There is a swift combination of fruit, tannins and acidity in the attack. A little later, we get a nice, bright and creamy mid-palate with notes of dried herbs and toasted oak. This dry, easygoing wine has smooth tannins and will be perfect to sip at your next barbecue.

Appellation: California

Varietals: 58% Zinfandel | 42% Cabernet Franc

Alc: 13.8%

Released: July 2024



About the Brand

Dusk wines bear the name of that special time of day—time to wind down and embrace the starry night ahead.

profile

Nose: Cherry | Black currant | Plum | Strawberry

Mouth: Bright | Creamy | Dried herbs | Toasted oak | Smooth



Serve: Room temp

Aging: 3 years

Vinotype: Sensitive

Pairs well with: Ravioli | Barbecue chicken | Roasted pork loin | Mini quiche | Provolone | Camembert

Similar to: Dusk Petit Verdot and Fleur Bleu Crimson Bouquet

Fun fact: Food-friendly Zinfandel is known as the most versatile grape varietal. It is found in sweet blush, dry red, dry rosé, sweet dessert and Port-style wines.



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16
servings

15m
prep

1h 10m
cook time

try with
dry reds

Dirty Rice Quiche

Ingredients

2 1/2 cups water
1 package Zatarain's® Dirty Rice Dinner Mix
1 package (15 ounces) refrigerated pie crusts, 2 crusts
1 cup chopped broccoli florets
1/2 cup sliced green onions
1 1/2 cups shredded Cheddar cheese
10 eggs
2/3 cup milk
1/4 teaspoon ground nutmeg

Directions

Bring water to boil in medium saucepan. Stir in Rice Mix; return to boil. Reduce heat to low; cover and simmer 25 minutes or until rice is tender. Remove from heat. Let stand 5 minutes.

Preheat oven to 350°F. Line two 9-inch deep dish pie plates with pie crusts. Layer 1/2 of the broccoli, green onions, cheese and rice mixture in each pie crust. (Crusts should be no more than 3/4 full).

Beat eggs, milk and nutmeg in large bowl. Pour 1/2 of the egg mixture over filling in each crust.

Bake 45 minutes or until filling is set.