



Figurative

2023 BLACK MUSCAT

winemaker notes

Our 2023 Figurative Black Muscat is almost a perfect copy of the last vintage. This wine displays the same candylike characters as Jolly Rancher or Twizzlers along with notes of raspberry and apple. The alcohol is very low at 8% with a high residual sugar. The aromatic and fruity mouthfeel dominates due in part to the low alcohol. After citrus characters in the attack, this Black Muscat is round and syrupy in the mouth. This sweet wine has a short to medium length. The sweetness is balanced by the acidity and will pair well with many dishes.

Appellation: California

Varietals: 100% Black Muscat

Alc: 8%

Released: April 2024



About the Brand

A splash of wine leaves its mark. With Figurative, our splash transcends into an original watercolor of the seasonal vineyards. Figurative, a leap of imagination in every bottle.

profile

Nose: Jolly Rancher | Twizzlers | Raspberry | Apple

Mouth: Low alcohol | High residual sugar | Citrus | Round | Syrupy | Short to medium length



Serve: Chilled

Aging: 3 years

Vinotype: Sweet

Pairs well with: Berry tarts | Crème brûlée | Chocolate cheesecake | Swiss | Mozzarella | Monterey Jack

Similar to: Previous Figurative Black Muscat and Panache Lane Flamboyant

Fun fact: Many find Black Muscat popular as a wine and as a table grape with delicious floral aromas that encourage you to eat them by the handful!



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14
servings

10m
prep

2h 30m
cook time

try with
sweet reds

Slow Cooker Chocolate Pecan Pie Cake

Ingredients

CHOCOLATE CAKE

1 package (2-layer size) chocolate cake mix
2 teaspoons McCormick® Ground Cinnamon
2 teaspoons McCormick® All Natural Pure Vanilla Extract

PECAN PIE TOPPING

2 cups chopped pecans
1 1/2 cups light corn syrup
1 1/2 cups firmly packed brown sugar
1/2 cup (1 stick) butter, melted
1 tablespoon McCormick® All Natural Pure Vanilla Extract

Directions

Spray inside of 6-quart slow cooker with no stick cooking spray. For the Chocolate Cake, prepare cake batter as directed on package, stirring in cinnamon and vanilla. Pour into greased slow cooker. Place towel over slow cooker and cover with lid.

Cook 2 hours on LOW or until cake is almost set.

For the Pecan Pie Topping, sprinkle pecans over cake. Beat remaining ingredients with wire whisk until smooth. Slowly pour over pecans. Cover.

Cook 10 minutes longer on LOW. Turn off slow cooker. Carefully remove slow cooker insert and place on wire rack. Cool 20 minutes before serving. Serve with vanilla ice cream, if desired.