



Figurative

METAPHOR

winemaker notes

Figurative Metaphor is a blend of white and red grape varietals revealing the best of both worlds. This style of wine is popular in many tasting rooms. You start with aromas of raspberry, strawberry and citrus. The mouth offers a sweet, fruity and syrupy attack. The mid-palate is layered with light tannins from the blend of Syrah and Cabernet Franc. Lighter tones of red fruit like raspberry are present in the mid-palate. This wine has medium intensity in the mouthfeel and lean structure through the finish.

Appellation: California

Varietals: 60% Muscat of Hamburg | 28% Syrah | 12% Cabernet Franc

Alc: 9.5%

Released: June 2024



profile

Nose: Citrus | Hibiscus | Raspberry | Strawberry | Key lime | Ruby red grapefruit

Mouth: Sweet | Fruity | Syrupy | Light tannins | Raspberry | Medium intensity | Lean



Serve: Cold

Aging: 2 years

Vinotype: Sweet

Pairs well with: Indian curries | Spicy Thai dishes | Savory pastries | Deviled eggs | Mozzarella | Gouda | Monterey Jack

Similar to: Previous Figurative Metaphor and Revel Vin Rouge

Fun fact: From the fruity wines of Lambrusco, Italy, to the rich Ports of Portugal, the world is truly your vineyard when it comes to sweet red wines.

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.



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awards
& more

4
servings

10m
prep

13m
cook time

try with
sweet reds

Spicy Thai Basil Chicken and Noodle Stir Fry

Ingredients

1 tablespoon sugar
1 tablespoon lime juice
1 tablespoon Thai Kitchen® Thai Kitchen® Gluten Free Premium Fish Sauce
2 packages (4 ounces) Thai Kitchen® Stir Fry Red Rice
2 tablespoons vegetable oil
1 teaspoon minced garlic
1 small Thai chile, minced
1/2 pound boneless skinless chicken breasts, cut into thin strips
1/4 cup julienne-cut carrots
2 tablespoons thinly sliced green onion
1/2 cup fresh Thai basil

Directions

Mix sugar, lime juice and fish sauce in small bowl. Set aside. Bring large pot of water to boil. Remove from heat. Add red rice noodles, stirring to separate noodles in water. Let stand 5 to 7 minutes or until noodles are tender but firm. Drain well. Place in serving bowl. Set aside.

Meanwhile, heat oil in large skillet or wok on medium-high heat. Add garlic and chile; stir fry 15 seconds or until fragrant. Add chicken, carrots and green onion; stir fry 3 to 5 minutes or until chicken is cooked through.

Stir in fish sauce mixture; stir fry 1 minute. Add basil; stir fry 30 seconds or until basil is wilted. Add to noodles in bowl; toss to coat. Serve immediately.