

Glory Cellars

VALOR BLEND



winemaker notes

Our Glory Cellars Valor Blend is a sweet white wine made from four grape varietals from different parts of California. The base of this blend is an Albariño from Solano County. This wine displays ripe, juicy and fruity aromas in the nose with pear, apple, cherry, pineapple and mango, adding a spicy component of white pepper later. The fragrances are intense and persist in the mouth as well. There is a clear sweetness in the attack and a round mouthfeel. This is a well-defined wine with medium intensity. With every retail sale of this wine, \$2 is donated to our "Raise Your Glass" corporate giving program, benefitting America's Mighty Warriors, a 501(c)3 non-profit.

Appellation: California

Varietals: 65% Albariño | 20% French Colombard | 11% Chardonnay | 4% Pinot Grigio

Alc: 12%

Released: December 2021

GLUTEN
FREE

About the Brand

Raise Your Glass for America's Mighty Warriors and celebrate the glory of those who serve our nation every day. Together we will make a difference.

profile

Nose: Pear | Apple | Cherry | Pineapple | Mango | Spices | White pepper

Mouth: Intense | Sweet | Round | Medium intensity



Serve: Chilled

Aging: 2 - 3 years

Vinotype: Sweet

Pairs well with: Egg bites | Mozzarella | Hummus | Monterey Jack | Seafood pasta | Light desserts

Similar to: Panache Lane Flamboyant and Cookie Cellars Snickerdoodle

Fun fact: White wines, especially sweet ones, tend to get darker in color with ageing, almost to the point of becoming brown and even more delicious.



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12
servings

10m
prep

15m
cook time

try with
sweet whites

Crispy Crab Balls

Ingredients

1 package OLD BAY® Classic Crab Cake Seasoning Mix
1/2 cup mayonnaise
1 pound lump crabmeat
1/4 cup vegetable oil
McCormick® Tartar Sauce

Directions

In a large bowl combine Crab Cake Mix and mayo. Add crabmeat and gently toss until well blended. Shape into 24 balls.

Fry in batches in hot oil until golden brown turning once. Drain on paper towels. Serve with tartar sauce.