



# Homage Cellars

2023 PINOT GRIGIO

## winemaker notes

The new vintage of Homage Cellars Pinot Grigio is as dry as the last. This classic Californian white bursts with full expression of this varietal's aromas, without any residual sugar. Behind its pale amber color, the wine displays a rich nose of lime, grapefruit, pear and green apple. Bright mineral notes shine in the nose and mouth. The attack is crisp yet smooth with aromas of orange zest and green apple. This Pinot Grigio is shining in its youth with clean lines and softness, with a medium intensity and length. Homage is a straightforward wine best enjoyed chilled on the porch during the spring and summer.

**Appellation:** California

**Varietals:** 95% Pinot Grigio | 5% Gewurztraminer

**Alc:** 12.8%

**Released:** April 2024

GLUTEN  
FREE

## About the Brand

With Homage (pronounced oh-maj) Cellars, we honor and pay homage to the founders of California grape growing.

## profile

**Nose:** Lime | Grapefruit | Pear | Green apple | Minerality

**Mouth:** Dry | Crisp | Smooth | Orange zest | Green apple | Medium intensity | Medium length



**Serve:** Chilled

**Aging:** 2 years

**Vinotype:** Hypersensitive

**Pairs well with:** Roasted chicken | Steamed clams | Grilled cheese | Seaweed crisps | Swiss | Mozzarella | Goat cheese

**Similar to:** Previous Homage Cellars Pinot Grigio and Joy Cellars Merriment

**Fun fact:** First planted in 1966 in Oregon, Pinot Gris from California is often called Pinot Grigio because of its similarity in style to the wine of Italy.



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**6**  
servings

**30m**  
prep

**1h**  
cook time

**try with**  
dry whites

## Goat Cheese Beet Ravioli with Tarragon-Orange Sauce

### Ingredients

#### GOAT CHEESE BEETS

2 pounds beets  
6 ounces goat cheese, chèvre  
1/2 cup chopped shelled pistachios, divided

#### TARRAGON-ORANGE SAUCE

1 tablespoon butter  
2 teaspoons flour  
1 cup orange juice, divided  
1/4 cup sugar  
2 teaspoons lemon juice  
1 1/2 teaspoons McCormick Gourmet™ All Natural  
Tarragon, divided

### Directions

Preheat oven to 425°F. Remove greens and bottom roots from beets. Wrap beets with foil. Bake 45 minutes to 1 hour or until tender when pierced with small knife. Cool until able to handle. Peel beets.

Meanwhile, melt butter in small saucepan on low heat. Add flour, whisking until well blended. Stir in 1/2 cup of the orange juice until smooth. Whisking constantly, bring to boil on medium heat. Remove from heat. Pour into small bowl. Whisk in remaining 1/2 cup orange juice. Stir in sugar, lemon juice and 1/2 teaspoon of the tarragon. Stir occasionally until sauce is completely cooled.

Mix goat cheese, 1/4 cup of the pistachios and remaining 1 teaspoon tarragon in small bowl until well blended.

Cut beets into thin slices (no more than 1/8-inch thick). Using cookie cutters, cut beet slices into decorative shapes, if desired. Spoon 1/2 to 1 teaspoon filling onto half of the beet slices. Cover each with a second beet slice to create “raviolis”. To serve, spoon about 3 tablespoons Tarragon-Orange Sauce onto each plate. Arrange 3 to 4 “raviolis” in the sauce. Sprinkle with remaining 1/4 cup pistachios.