



# Homage Cellars

LOT 55

## winemaker notes

Our Homage Lot 55 red blend utilizes five varietals, mostly from the 2022 vintage. The Shiraz brings depth of color, the Zinfandel and the Rubired add structure and finally, the Pinot Noir and Cab Franc link everything together with a dose of elegance. This wine showcases cherry, black currant, blackberry and plum. Black pepper, tobacco and licorice characters then come forward. There is a light influence of oak but the tannins predominantly come from the varietals themselves. This young dry red is in its infancy and will mellow over the next couple of years. The tannins are bright in the mouth with some spice and acidity in the finish, a gauge of balance and longevity.

**Appellation:** California

**Varietals:** 32% Shiraz | 28% Pinot Noir | 17% Zinfandel | 16% Rubired | 7% Cabernet Franc

**Alc:** 13.8%

**Released:** April 2024



## About the Brand

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

## profile

**Nose:** Cherry | Black currant | Blackberry | Plum | Black pepper | Tobacco | Licorice | Light oak

**Mouth:** Young | Dry | Tannic | Bright | Spicy | Acidic | Balanced



**Serve:** Room temp

**Aging:** 3 - 4 years

**Vinotype:** Tolerant

**Pairs well with:** Paella | Pasta dishes with red sauce | Empanadas | Veggie meatballs | Cheddar | Swiss | Provolone

**Similar to:** Symbio Malbec and Joy Cellars Jubilant

**Fun fact:** The Shiraz grape, originally from Persia, is now produced in Italy, Spain, the U.S., South Africa and Australia.



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**8**  
servings

**15m**  
prep

**25m**  
cook time

**try with**  
dry reds

## Skillet Lasagna

### Ingredients

- 1 pound ground beef
- 1 can (28 ounces) crushed tomatoes
- 1 can (15 ounces) tomato sauce
- 1 teaspoon McCormick® Basil Leaves
- 1 teaspoon McCormick® Minced Garlic
- 1 teaspoon McCormick® Oregano Leaves
- 1/2 teaspoon McCormick® Coarse Ground Black Pepper
- 12 no-boil lasagna noodles
- 1 container (15 ounces) ricotta cheese
- 1 cup shredded mozzarella cheese, divided
- 1/4 cup grated Parmesan cheese, divided

### Directions

Brown ground beef in large skillet on medium-high heat. Drain fat. Add crushed tomatoes, tomato sauce and seasonings; mix well. Bring to boil. Spoon meat sauce into large bowl.

Spread 1 cup of the meat sauce in bottom of skillet. Place 4 of the lasagna noodles over sauce. Spoon 2 cups of the sauce evenly over noodles. Spread 1/2 of the ricotta cheese over sauce. Repeat noodle, sauce and ricotta layers. Sprinkle with 1/2 each of the mozzarella and Parmesan. Gently press remaining 4 noodles over cheese layer. Spoon remaining sauce over top. Cover.

Cook on low heat 15 to 20 minutes or until noodles are tender. Sprinkle with remaining mozzarella and Parmesan. Cover. Let stand 5 minutes or until cheese is melted.