



Infinite Wisdom

2023 MERLOT

winemaker notes

Our Infinite Wisdom 2023 Merlot hails from a sustainable vineyard in north Lodi. Sustainably grown grapes offer the advantage of being mindfully produced every year without, for example, harsh chemicals. This young wine displays bright dark fruit like blueberry, black currant and blackberry. Flavors of plum, cherry and tobacco coat the finish. This wine's oak influence helps bond and reveal the aromas of its terroir. The mouthfeel is layered with soft-to-medium-intensity tannins. It has a dry finish which will soften over time. Decant this bottle thirty minutes before service to mimic light aging.

Appellation: Lodi

Varietals: 100% Merlot

Alc: 13.8%

Released: September 2024



About the Brand

"For beautiful eyes, look for the good in others; for beautiful lips, speak only words of kindness; walk with the knowledge that you are never alone." - Infinite Wisdom of Audrey Hepburn

profile

Nose: Blueberry | Black currant | Blackberry | Plum | Cherry | Tobacco

Mouth: Oak | Tannic | Medium intensity | Dry



Serve: Room temp

Aging: 4 years

Pairs well with: Beef skewers | Roast chicken | Peking Duck | Camembert | Gruyere | Goat cheese

Similar to: Credia Merlot and Joy Cellars Jubilent

Fun fact: With its soft tannins, Merlot is one of the most food-friendly and versatile reds around, with the bonus of being incredibly enjoyable even in its youth.



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4
servings

20m
prep

35m
cook time

try with
dry reds

Chicken with Goat Cheese, Grapes and Pine Nuts

Ingredients

6 ounces goat cheese, chèvre, softened
1 1/2 teaspoons McCormick Gourmet™ Organic Mint
1 1/2 teaspoons McCormick Gourmet™ Organic Thyme Leaves
4 small bone-in chicken breast halves, about 6 ounces each
1 teaspoon McCormick Gourmet™ Sicilian Sea Salt
1 teaspoon freshly ground McCormick Gourmet™ Organic Whole Black Peppercorns
1/4 cup olive oil
1 cup red grapes, halved
1 cup green grapes, halved
1/2 small red onion, thinly sliced
1/4 cup balsamic vinegar
2 to 4 tablespoons pine nuts, toasted

Directions

Preheat oven to 400°F. Mix goat cheese and 1/2 teaspoon each of the mint and the thyme in small bowl until well blended. Divide mixture into 4 equal portions. Carefully loosen the skin from the chicken breast with your fingers, creating a pocket. Place goat cheese stuffing evenly under the skin into the pocket, taking care not to rip the skin. Season chicken with sea salt and pepper.

Heat oil in large oven proof skillet on medium heat. Add chicken, skin-side down; cook 5 to 6 minutes or until golden brown. Do not turn chicken.

Transfer skillet to oven. Bake 25 to 30 minutes or until chicken is cooked through.

Meanwhile, toss grapes, onion, vinegar, and remaining 1 teaspoon each mint and thyme in medium bowl. Remove chicken from skillet; keep warm. Drain oil from skillet. Add grape mixture; cook until heated through.

To serve, place a chicken breast on each plate. Spoon grape mixture over chicken. Sprinkle with pine nuts.