

# Joy Cellars

2022 EUPHORIA



## winemaker notes

Our Joy Cellars 2022 Euphoria is a sweet mix of two varietals. The nose is aromatic and straightforward with notes of lime, apple, pear and nectarine. In the mouth, this sweet white blend from California combines flavorful Orange Muscat and dry Albarino. The attack is smooth and sweet. It has fruity components in the mouth with aromas of grapefruit, orange marmalade and lemon. This light-to-medium intensity wine has balance in the finish provided by the acidity of the Albarino.

**Appellation:** California

**Varietals:** 68% Orange Muscat | 32% Albarino

**Alc:** 12.5%

**Released:** November 2023

GLUTEN  
FREE

## About the Brand

Uncork a bottle of Joy Cellars and make every occasion a celebration.

## profile

**Nose:** Lime | Apple | Pear | Nectarine

**Mouth:** Smooth | Sweet | Grapefruit | Orange marmalade | Lemon | Light-to-medium intensity | Acidity



**Serve:** Cold

**Aging:** 2 years

**Vinotype:** Sweet

**Pairs well with:** Creamy pasta | Shrimp | Fried veggie wontons | Light desserts | Mozzarella | Fontina | Monterey Jack

**Similar to:** Symbio Moscato and Glory Cellars Valor Blend

**Fun fact:** Muscat is the only grape to produce wine with the same aroma as the grape itself, dried fruits and oranges. A Roman Natural History book called it "the grape of the bees".



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**10**  
servings

**20m**  
prep

**20m**  
cook time

**try with**  
sweet whites

## Korean Pork Dumplings with Gochugaru Dipping Sauce

### Ingredients

#### GOCHUGARU DIPPING SAUCE

- 2 tablespoons rice vinegar
- 2 tablespoons soy sauce
- 2 tablespoons water
- 1 tablespoon packed brown sugar
- 2 teaspoons McCormick Gourmet™ Organic Toasted Sesame Seed
- 1 teaspoon corn starch
- 1/4 teaspoon McCormick Gourmet™ All Natural Korean Style Red Pepper

#### KOREAN PORK DUMPLINGS

- 2 eggs, divided
- 1 pound ground pork
- 2 green onions, finely chopped
- 1 tablespoon McCormick Gourmet™ Organic Garlic Powder
- 1 tablespoon McCormick Gourmet™ Organic Ground Ginger
- 2 teaspoons McCormick Gourmet™ All Natural Korean Style Red Pepper
- 1/2 teaspoon McCormick Gourmet™ Sicilian Sea Salt
- 40 wonton wrappers

### Directions

For the Dipping Sauce, mix all ingredients in small saucepan. Stirring frequently, cook on medium heat until sauce comes to gentle boil. Reduce heat and simmer 1 minute. Set aside until ready to serve. Sauce can be served warm or at room temperature.

For the Dumplings, beat 1 egg in medium bowl. Add pork, green onions, garlic powder, ginger, gochugaru and sea salt; mix well. Beat remaining egg in small bowl.

To form dumplings, place about 1 level tablespoon meat mixture in center of each wrapper. Moisten edge of wrapper with egg. Fold in half to form a half moon shape, pressing edges together to seal.

Bring large saucepot of lightly salted water to gentle boil. Cook dumplings in batches, about 10 at a time, 3 to 5 minutes or until cooked through. Transfer dumplings with slotted spoon to paper towels to drain. Serve warm with Gochugaru Dipping Sauce.