



Joy Cellars

2022 MERRIMENT

winemaker notes

Our Joy Cellars 2022 Merriment is a blend of two dry white varietals, Albarino and Pinot Grigio. These varietals display minerality and orange blossom, grapefruit, citrus, mandarin and hay characters. In the mouth, the attack is dry with a good amount of acidity. This is a wine with short intensity and a round mouthfeel. More fruits flavors, brown sugar and notes of baked goods are shine into the finish.

Appellation: California

Varietals: 52% Albarino | 48% Pinot Gris

Alc: 12%

Released: November 2023



profile

Nose: Minerality | Orange blossom | Grapefruit | Citrus | Mandarin | Hay

Mouth: Dry | Acidity | Short intensity | Round | Brown sugar | Baked goods



Serve: Chilled

Aging: 2 years

Vinotype: Hypersensitive

Pairs well with: Creamy pasta | Spring rolls | Grilled fish | Crab cakes | Scallops | Chicken salad | Brie | Cheddar | Goat cheese

Similar to: Pause Button Wind Down and previous Joy Cellars Merriment

Fun fact: Tannins, which contribute to the drying sensation in the mouth, are typically found in higher quantities in red wines than in white wines.

About the Brand

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



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awards
& more





6
servings

15m
prep

25m
cook time

try with
dry whites

Shrimp 'N Grits

Ingredients

4 slices bacon, chopped
1 medium onion, chopped
1 small green bell pepper, chopped
1 clove garlic, finely chopped
1/4 cup flour
1 teaspoon McCormick® Ground Oregano
1 teaspoon McCormick Gourmet™ Organic Thyme Leaves
1/4 teaspoon McCormick Gourmet™ Organic Cayenne Red Pepper
2 cups chicken stock
1 pound large shrimp, peeled and deveined
1 1/2 cups milk
1 cup water
1/2 teaspoon McCormick® Sea Salt Grinder
1/2 cup old fashioned white grits

Directions

Cook bacon in large skillet on medium heat until crisp. Remove all but 1 tablespoon drippings from skillet. Add onion, bell pepper and garlic; cook and stir 5 minutes or until tender.

Sprinkle with flour and seasonings; cook and stir 1 minute. Gradually stir in stock. Bring to boil. Reduce heat to medium-low. Add shrimp; cook 5 minutes or just until shrimp turn pink, stirring occasionally.

Meanwhile, bring milk, water and sea salt to boil in medium saucepan on medium-high heat. Gradually stir in grits. Reduce heat to low; simmer 12 to 15 minutes, stirring constantly. Serve shrimp and gravy over grits.