

Joy Cellars

2023 JUBILANT



winemaker notes

Our Joy Cellars 2023 Jubilant was made with sustainably-grown fruit from the Lodi AVA. Petite Sirah and Merlot create a perfect marriage, balancing tannins and fruit. This young, inky wine displays an intense nose of strawberry, cherry and plum. In a second nose, the fruit morphs into a confit of fruit preserves with jammy notes. This rich wine has a medium intensity. The compact structure creates a dense, food-friendly wine with soft, lingering tannins in the finish.

Appellation: California

Varietals: 68% Petite Sirah | 32% Merlot

Alc: 14.2%

Released: November 2024



profile

Nose: Strawberry | Cherry | Plum | Fruit preserves

Mouth: Silky | Smooth | Soft tannins | Richness | Acidity



Serve: Room temp

Aging: 4 years

Pairs well with: Meatloaf | Pasta Bolognese | Braised short ribs | Deviled eggs | Sweet potato fries | Brie | Camembert | Gruyere

Similar to: Previous Joy Cellars Jubilant and Symbio Malbec

Fun fact: Petite Sirah wines are high in antioxidants, especially anthocyanin. They also can benefit from decating and will evolve over 1–2 hours.

About the Brand

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



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8
servings

10m
prep

50m
cook time

try with
dry reds

Italian Herb Baked Chicken and Pasta

Ingredients

- 2 cups uncooked medium pasta, such as rotini, penne or ziti
- 1 pound uncooked boneless skinless chicken breasts, cut into 1-inch cubes
- 2 cups shredded mozzarella cheese, divided
- 1 1/2 cups water
- 1 package McCormick® Italian Herb Baked Chicken & Pasta Seasoning Mix
- 1 can (14 1/2 ounces) petite diced tomatoes, undrained

Directions

Preheat oven to 375°F. Place pasta, chicken and 1 cup of the cheese in 13x9-inch baking dish.

Mix water, Seasoning Mix and tomatoes until well blended. Pour over pasta and chicken. Stir to coat well, making sure most of the pasta is covered with sauce. Cover with foil.

Bake 45 minutes or until chicken is cooked through. Remove foil and stir. Sprinkle with remaining 1 cup cheese. Bake, uncovered, 5 minutes longer or until cheese is melted. Let stand 5 minutes. (Sauce will continue to thicken upon standing.)