



Joy Cellars

2023 MERRIMENT

winemaker notes

Synonyms for merriment are gaiety, cheerful and glee. You get all that and more in our 2023 Joy Cellars Merriment. Every few minutes, the nose changes in complexity and aromas. The nose starts with white flower fragrances of daffodil and honeysuckle, followed by fruity notes of ripe pineapple, lime, orange juice and mango. The attack in the mouth is dry and lean at the beginning and then perceptible acidity hits in the mid-palate to the finish. The acid component and additional fruitiness of apple and pear offer nice balance.

Appellation: California

Varietals: 40% Chardonnay | 36% Albarino | 24% Viognier

Alc: 12%

Released: November 2024

GLUTEN
FREE

About the Brand

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

profile

Nose: Daffodil | Honeysuckle | Ripe pineapple | Lime | Orange juice | Mango

Mouth: Dry | Lean | Acidity | Apple | Pear | Crisp | Elegant



Serve: Cold

Aging: 2 years

Pairs well with: Mac and cheese | Creamy linguine | Roasted chickpeas | Provolone | Havarti | Mozzarella

Similar to: Pause Button Wind Down White and Celestial Cellars Pisces

Fun fact: Blends with Chardonnay show their best when served between 55°F and 58°F in a glass with a wide bowl and narrow opening, which enhances cool-climate grape flavors.



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10
servings

15m
prep

45m
cook time

try with
dry whites

Mac and Queso

Ingredients

2 cups (8 ounces) elbow macaroni
2 cups milk
1 egg
6 teaspoons McCormick® Perfect Pinch® Mexican Seasoning, divided
12 ounces process cheese product, cut into 1/2-inch cubes
2 cups (8 ounces) shredded Mexican cheese blend, divided
2 cups grape tomatoes, quartered
2 cans (4 1/2 ounces each) chopped green chiles
2 tablespoons chopped green onion, green part only

Directions

Heat oven to 350°F. Cook macaroni in large saucepan as directed on package for al dente pasta. Rinse under cold water; drain well.

Mix milk, egg and 5 teaspoons of the Seasoning in large bowl with wire whisk until blended. Add process cheese product and 1 cup of the shredded cheese; mix well. Stir in cooked macaroni, tomatoes and green chiles. Pour into buttered or greased 13x9-inch baking dish.

Bake 15 minutes. Remove from oven. Carefully stir until well blended. Sprinkle with remaining 1 cup shredded cheese, 1 teaspoon Seasoning and green onion. Bake 20 minutes longer or until bubbly and lightly browned on top. Let stand 5 minutes before serving.