



Joy Cellars

BLISS

winemaker notes

This Joy Cellars is a three-way, blissful blend with an expressive nose of plum, black currant and raspberry. The dark red fruit characters are strong and will anchor the aromas for years. The attack in the mouth provides juicy, fruit-forward characters of blueberry and blackberry. The fruit tannins overpower at release but will mellow with time. The sweetness is subdued at release in this full-bodied wine and will find its path in the months ahead.

Appellation: California

Varietals: 39% Petite Sirah | 38% Merlot | 23% Zinfandel

Alc: 13.8%

Released: November 2024



profile

Nose: Plum | Black currant | Raspberry

Mouth: Blueberry | Blackberry | Tannic | Sweet | Full-bodied



Serve: Room temp

Aging: 3 - 4 years

Pairs well with: Enchiladas | Orange chicken | Meatloaf | Veggie fritters | Stuffed mushrooms | Pastries | Stilton | Roquefort | Gorgonzola |

Similar to: Pause Button Me-Time and Revel Vin Rouge

Fun fact: The sweetness of a wine is determined by its Residual Sugar (RS). This is the level of glucose and fructose (grape sugars) that are not converted into alcohol during fermentation.

About the Brand

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



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awards
& more**



15
servings

20m
prep

35m
cook time

try with
off-dry reds

Hominy Fritters with Bacon Thyme Dipping Sauce

Ingredients

8 slices bacon
1 can (15 ounces) white hominy, drained, rinsed well and dried
1/2 cup hot pepper jelly
2 tablespoons cider vinegar
2 tablespoons McCormick Gourmet™ Organic Thyme Leaves
3/4 cup cornmeal
3/4 cup flour
1 tablespoon baking powder
1 tablespoon sugar
1 teaspoon McCormick Gourmet™ Sicilian Sea Salt
3/4 teaspoon McCormick Gourmet™ Organic Garlic Powder
1/4 cup thinly sliced green onions
2 eggs, well beaten
2/3 cup milk
Vegetable oil, for frying

Directions

Cook bacon in large skillet on medium heat until crisp. Remove from pan and drain on paper towels. Add hominy to skillet with bacon drippings; cook and stir 5 minutes or until lightly browned. Remove from pan; set aside.

Place pepper jelly, vinegar, 1/2 teaspoon of the thyme and 3 slices of the cooked bacon in small food processor or blender container; cover. Process on high until well blended and smooth; set aside. Crumble remaining bacon slices; set aside.

Mix cornmeal, flour, baking powder, sugar, sea salt, garlic powder and remaining 1 teaspoon thyme in large bowl. Add green onions, remaining crumbled bacon, eggs and milk; stir until just blended. Gently stir in hominy. Batter will be lumpy. Do not over stir.

Pour about 2 inches oil into large heavy saucepan. Heat to 350°F on medium heat. Drop batter by tablespoonfuls, a few at a time, into hot oil. Fry 4 minutes or until golden brown, turning once. Skim and remove any cooked fritter crumbs between batches. Drain on paper towels. Serve fritters with Bacon Thyme Dipping Sauce.