



Lumière de Vie

2021 SAUVIGNON BLANC

SUGAR
FREE

GLUTEN
FREE

WINEMAKER NOTES

This new Lumière de Vie (pronounced loo-mee-air-duh-vee) wine is our first 2021 Sauvignon Blanc of the year. This young wine is full of power and flavor. In the nose, we start with floral notes of acacia, mandarin and orange blossom, followed by aromas of lemon, grapefruit and vanilla custard. This Sauvignon Blanc is dry and mineral, without any oak influence. The wine was fermented in stainless-steel from harvest to bottling. A fresh-baked-cupcake quality with some minerality coats the attack. This is a medium-intensity wine with a long, warm finish. A hint of acidity and some fruit aromas of pear and apple round out the finish.

VARIETALS

100% Sauvignon Blanc

APPELLATION

Lodi



RELEASED

June 2022

SERVE

Cold

AGING

2 - 3 years

ALCOHOL

12.5%



FUN FACT

Sauvignon Blanc originates from the Bordeaux region of France and gets its name from the French words, sauvage (“wild”) and blanc (“white”).

PAIRINGS

Roast turkey or chicken | Scallops | Steamed mussels | Chicken alfredo | Grilled fish | Salad | Falafel | Goat cheese | Fontina

About the Brand

Lumière de Vie, French for Light of Life, honors Bordeaux-style winemaking but with a modern edge. Raise your glass to the Light of Life!

12
SERVINGS

30M
PREP

5M
COOK TIME

TRY WITH
DRY WHITES

Flower Cupcakes

INGREDIENTS

24 small flower-shaped or round cookies
1/4 cup white chocolate chips
24 thin pretzel sticks
1 container (16 ounces) vanilla frosting
McCormick® Assorted Food Color & Egg Dye
McCormick® Neon Assorted Food Color & Egg Dye, 4 count
1 1/2 cups flaked coconut
12 unfrosted cupcakes
24 pieces candy-coated chocolates (M&M's)
12 green gumdrop spearmint leaves

DIRECTIONS

Place cookies, flat-side up, on a tray. Microwave white chocolate chips in small microwavable bowl on HIGH 30 seconds or just until melted. Stir until completely melted and smooth. Spoon into small resealable plastic bag. Snip a small corner from bag. Pipe a dot of white chocolate on edge of each cookie. Place pretzel stick on dot of chocolate to form the stem of the flower. Pipe a second dot of chocolate on pretzel stick above the first dot. Refrigerate 5 minutes or until chocolate is set.

Meanwhile, tint 1 1/4 cups of the frosting grass green, using 9 drops yellow Food Color and 5 drops green Food Color. Divide remaining frosting into 3 small bowls. Tint each bowl a different color with: 5 drops yellow Food Color, 3 drops NEON blue Food Color, 3 drops red Food Color. Spoon each color frosting into separate small resealable plastic bags. Place coconut in resealable plastic bag. Add 5 drops green and 9 drops yellow Food Color to coconut in bag; shake until coconut is evenly tinted.

Spread top of each cupcake with grass green frosting. Roll the edge of each cupcake in tinted coconut.

Snip a very small corner from each bag of tinted frosting. Pipe frosting over the cookies in a flower design. Add a candy-coated chocolate to the center of each flower. Insert 2 cookie flowers into each cupcake at different heights. Cut the gumdrop leaves in half lengthwise. Insert the leaves into the cupcakes at the base of each flower.