



Lumière de Vie

ILLUMINATION

winemaker notes

Our Lumière de Vie (pronounced loo-mee-air-duh-vee) Illumination blend offers a dark robe in the glass. Behind this rich color, we find aromas of blackberry, plum and black currant followed by earthy tones and light oak characteristics. This multi-varietal blend has medium intensity in the mouth with a sweet and fruity profile. Light red fruits like raspberry and strawberry coat the mid-palate. This wine has an inviting mouthfeel with medium length and maintains a hint of acidity for balance.

Appellation: California

Varietals: 41% Cabernet Franc | 35% Ruby Cabernet | 12% Zinfandel | 7% Syrah | 5% Petite Sirah

Alc: 13.5%

Released: May 2022

GLUTEN
FREE

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!

profile

Nose: Blackberry | Black currant | Plum | Raspberry | Strawberry | Earthy notes | Light oak

Mouth: Medium intensity | Sweet | Pleasant | Medium length | Light red fruit



Serve: Cold

Aging: 2 - 3 years

Vinotype: Sweet

Pairs well with: Roast chicken | Beef stew | Enchiladas | Spicy Asian food | Chocolate desserts | Gorgonzola | Swiss | Brie

Similar to: Infinite Wisdom Shiraz and Cookie Cellars Biscotti

Fun fact: White wine grapes originated from a mutation of red grapevines. For example, Pinot Noir and Pinot Blanc share the same DNA.



video,
awards
& more



8
servings

15m
prep

2h 10m
cook time

try with
sweet reds

Gluten-Free McCormick Beef Stew

Ingredients

2 pounds beef stew meat, cut into 1-inch cubes
3 tablespoons gluten-free flour
2 tablespoons oil
1 package McCormick® Gluten-Free Beef Stew Seasoning Mix
3 cups water
2 cups cubed peeled potatoes
1 cup onion chunks
1 cup sliced carrots
1 cup sliced celery

Directions

Coat beef with gluten-free flour. Heat oil in large deep skillet or Dutch oven on medium heat. Add beef; cook until browned on all sides.

Stir in Seasoning Mix and water.

Bring to boil. Cover. Reduce heat and simmer 45 minutes, stirring occasionally. Add vegetables; simmer 1 hour or until beef and vegetables are tender, stirring occasionally. Thicken stew with additional gluten-free flour, if desired.