



Lumière de Vie

RÉFLEXION

winemaker notes

This Lumière de Vie (pronounced loo-mee-air-duh-vee) Réflexion was inspired by a recent tasting of a wine that was a blend of both white and red grape varieties. This sweet blend is our take on this style of wine. We start with red fruit aromas like raspberry, blackberry and plum, followed by typical white wine flavors such as Meyer lemon, apple and ruby red grapefruit. The mouth offers a fruity, syrupy attack. Some lighter red fruits like raspberry emerge in the mid-palate. This sweet wine has a short to medium length and a hint of acidity, providing a smooth and creamy finish.

Appellation: California

Varietals: 55% Sauvignon Blanc | 18% Syrah | 18% Cabernet Franc | 9% Gewurztraminer

Alc: 13%

Released: June 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: Raspberry | Blackberry | Plum | Meyer lemon | Apple | Ruby red grapefruit

Mouth: Fruity | Syrupy | Sweet | Hint of acidity | Smooth | Creamy



Serve: Chilled

Aging: 2 - 3 years

Vinotype: Sweet

Pairs well with: Shrimp cocktail | Fruit tart | Chocolate desserts | Deviled eggs | Sweet potato fries | Gouda | Provolone

Similar to: Fact Blush or Revel Vin Rouge

Fun fact: Rosés or light red style wines are the most versatile. They can be made still, semi-sparkling or sparkling with a wide range of sweetness levels.



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4
servings

30m
prep

40m
cook time

try with
sweet rosés

Bittersweet Chocolate Tortes with Passion Fruit Cream

Ingredients

BITTERSWEET CHOCOLATE TORTES

1/2 cup (1 stick) plus 1
tablespoon butter, divided
4 tablespoons sugar, divided
8 ounces extra bittersweet
(70% cacao) chocolate, coarsely
chopped
1/2 cup passion fruit liqueur
4 eggs
2 teaspoons McCormick® Basil Leaves
1/4 teaspoon salt

PASSION FRUIT CREAM

1/2 cup mascarpone cheese
1/4 cup passion fruit concentrate
2 tablespoons sugar
1 teaspoon McCormick® All
Natural Pure Vanilla Extract

Directions

For the Bittersweet Chocolate Tortes, preheat oven to 325°F. Butter 4 (6-ounce) ramekins with 1 tablespoon of the butter. Sprinkle with 1 tablespoon of the sugar. Place ramekins in 13x9-inch baking pan. Set aside. Microwave chocolate, remaining 1/2 cup butter and passion fruit liqueur in large microwavable bowl on HIGH 2 to 3 minutes or until butter is melted. Stir with wire whisk until chocolate is completely melted and smooth. Set aside.

Beat eggs, remaining 3 tablespoons sugar, basil and salt in large bowl with electric mixer on medium speed 5 minutes or until thickened. Gradually beat in chocolate mixture until well blended. Pour evenly into ramekins. Carefully pour enough hot water into baking pan to come halfway up sides of ramekins.

Bake 35 to 40 minutes until toothpick inserted in center comes out mostly clean. Carefully remove ramekins from water bath to wire rack. Cool to room temperature.

For the Passion Fruit Cream, beat mascarpone cheese, passion fruit concentrate, sugar and vanilla in large bowl with electric mixer on low speed 30 seconds. Beat on medium speed 1 minute or until thickened. Cover. Refrigerate until ready to serve.

To serve, carefully run small knife around each torte to loosen from ramekin. Invert onto dessert plate. Gently remove ramekin. Top with a dollop of Passion Fruit Cream. Garnish with Candied Basil Leaves, if desired.