



# Pause Button

CHILL OUT

GLUTEN  
FREE

## WINEMAKER NOTES

Our Pause Button Chill Out sweet white blend centers around the aromas and structure of two grape varieties—with a burst of aromatics from the Gewurztraminer, minerality and volume from the Semillon. This wine showcases tropical and floral fragrances like pineapple, hyacinth, passion fruit, mango and grapefruit. There is sweetness in the attack and a round mouthfeel with some minerality. This wine is voluptuous yet refreshing with crisp acidity and long-lasting aromas through to the finish. It is a charming blend.

## VARIETALS

68% Gewurztraminer | 32% Semillon

## APPELLATION

California

## RELEASED

October 2022

## SERVE

Cold

## AGING

4 years

## ALCOHOL

11.5%



## About the Brand

Take a break! It's time to hit the Pause Button, so unscrew, pour, wind down and chill out with a little restful, me-time.

## FUN FACT

Gewurztraminer and lychees share the same aroma compounds.

## PAIRINGS

Seafood pasta | Light desserts | Egg bites | Mozzarella | Fontina | Monterey Jack



6  
SERVINGS

10M  
PREP

20M  
COOK TIME

TRY WITH  
SWEET WHITES

## Creamy Shrimp Pasta

### INGREDIENTS

- 8 ounces penne or rotini pasta
- 1/2 cup frozen peas
- 1 tablespoon butter
- 1 pound large shrimp, peeled and deveined
- 1 1/2 cups half-and-half
- 2 green onions, thinly sliced
- 1 tablespoon grated Parmesan cheese
- 1 tablespoon McCormick® Perfect Pinch® Rotisserie Chicken Seasoning

### DIRECTIONS

Cook pasta as directed on package, adding peas during the last minute of cooking. Drain well.

Melt butter in large skillet on medium-high heat. Add shrimp; cook and stir 2 minutes or just until shrimp turn pink.

Stir in pasta mixture, half-and-half, green onions, Parmesan cheese and Seasoning. Reduce heat to low; simmer 5 minutes or until sauce is thickened, stirring occasionally. Let stand 5 minutes. Serve with additional cheese, if desired.