



Pause Button

WIND DOWN WHITE

winemaker notes

Our Pause Button Wind Down white blend is composed of three different varietals from across California. The blend of grapes sourced from Monterey, Solano and Mendocino Counties gains in complexity due to these diverse growing regions. This dry white has a seductive, floral nose of daffodil and rose followed by fruity notes of lime, stone fruit, pear and green apple. The Semillon offers a hint of minerality in the mouth, while the Albarino imparts acidity and structure, resulting in a balanced, elegant dry white. Apple and lemon appear in the finish.

Appellation: California

Varietals: 70% Semillon | 26% Albarino | 4% Chardonnay

Alc: 12%

Released: September 2022



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.

profile

Nose: Floral | Daffodil | Rose | Lime | Stone fruit | Pear | Green apple

Mouth: Minerality | Acidity | Structure | Balanced | Elegant | Dry | Apple | Lemon



Serve: Chilled

Aging: 2 years

Vinotype: Sensitive

Pairs well with: Indian curries | Spicy Thai dishes | Savory pastries | Egg bites | Chickpeas | Mozzarella | Monterey Jack

Similar to: Suburban Fracas Skirmish and Joy Cellars Semillon

Fun fact: There are about 45,000 acres of Semillon planted worldwide. This varietal is typically blended with Sauvignon Blanc.



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awards
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6
servings

15m
prep

22m
cook time

try with
dry whites

Mini Vegetable Frittatas

Ingredients

8 eggs
1/2 cup milk
1 1/2 teaspoons McCormick® Perfect Pinch® Italian Seasoning
1/4 teaspoon salt
1/8 teaspoon McCormick® Pure Ground Black Pepper
1 cup shredded Cheddar cheese
1 log (4 ounces) goat cheese (chèvre), crumbled
3/4 cup chopped yellow squash
1/4 cup frozen chopped spinach, thawed and squeezed dry
2 tablespoons finely chopped red onion
2 plum tomatoes, seeded and diced

Directions

Preheat oven to 350°F. Beat eggs, milk, Italian seasoning, salt and pepper in medium bowl until well blended. Add cheeses, squash, spinach and onion; mix well.

Spray 1 (12-cup) muffin tin generously with no stick cooking spray. Spoon about 1/4 cup egg mixture into each cup. Sprinkle with tomatoes.

Bake 20 to 22 minutes or just until eggs are set. Run small knife or spatula around each cup to loosen mini frittatas. Let stand 5 minutes before serving.