



Royal Mama

MIMI'S BLEND

winemaker notes

Mimi's Blend is a blend of two varietals from the Monterey area of California. This wine features notes of white flowers such as acacia, jasmine and orange blossom. Heavier aromatic tones like grapefruit, peach, lychee and pineapple then appear. This is a rich, bright nose that provides a hint as to what will be expressed in the mouth. After a juicy and crisp attack, the mid-palate reveals the sweetness of this wine. Fruit-forward notes are present in the mouth as well, and are very appealing. Juiciness and fruitiness persist from the attack to the finish. With its round mouthfeel, viscosity from the residual sugar, minerality and acidity—this wine is very rich, balanced and complex.

Appellation: California

Varietals: 75% Gewürztraminer | 25% Muscat of Hamburg

Alc: 13%

Released: April 2026

GLUTEN
FREE

About the Brand

Royal Mama is a tribute to all moms and women in our lives who may not wear a crown, but certainly deserve one.

profile

Nose: White florals | Grapefruit | Peach | Lychee | Pineapple

Mouth: Crisp attack | Juicy, sweet fruit | Round | Minerality | Acidity | Rich



Serve: Cold

Aging: 3 - 4 years

Pairs well with: Stuffed peppers | Pasta with pesto | Light desserts | Veggie wontons | Roasted chickpeas | Fontina | Mozzarella | Burrata

Similar to: Family Ranch Lineage and Dusk Dawn

Fun fact: Gewürz, meaning herb or spice in German, was added to the Traminer grape around the 19th century, a varietal that has been around since at least 1000 CE.



video,
awards
& more



8
servings

20m
prep

20m
cook time

try with
sweet whites

Summer Fruit Tart

Ingredients

- 1 refrigerated pie crust, (from 14.1-ounce package)
- 1 egg white, lightly beaten
- 1/3 cup sugar
- 2 tablespoons cornstarch
- 1/2 teaspoon McCormick® Ground Cinnamon
- 1/4 teaspoon McCormick® Ground Ginger
- 2 cups sliced peeled peaches, (about 3 peaches)
- 1 cup blueberries
- 1/2 teaspoon McCormick® All Natural Pure Vanilla Extract

Directions

Preheat oven to 425°F. Prepare crust as directed on package. Place on foil-lined 12-inch pizza pan. If necessary, press out any folds or creases. Brush crust with about 1/2 of the beaten egg white.

Mix sugar, cornstarch, cinnamon and ginger in medium bowl. Add fruit and vanilla; toss gently. Spoon into center of crust, spreading to within 2 inches of edges. Fold 2-inch edge of crust up over fruit, pleating or folding crust as needed. Brush crust with remaining egg white.

Bake 20 minutes or until crust is golden brown. Cool slightly before serving.