



Royal Mama

QUEENIE'S BLEND

winemaker notes

For the sweet style of Queenie, we decided to blend a tannic yet balanced Merlot with a third of Gewürztraminer. The result is a flavorful, unusual blend that will please Royal Mama fans. This sweet wine reveals a lot of dark red fruit aromas such as blackberry, plum, black cherry and black currant. There is no hint of toasted oak, as everything was aged in stainless steel. In the mouth, we have a rich and fruity attack after momentary tartness. Tannins from the Merlot are truly framing this wine. There are plenty of fresh red fruit characters in the mouth as well, particularly blueberry. The sweetness is largely noticeable in the mid-palate. With a medium structure, this wine should be enjoyed cold over the next two years.

Appellation: California

Varietals: 68% Merlot | 32% Gewürztraminer

Alc: 14%

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: Blackberry | Plum | Black cherry | Blueberry | Black currant

Mouth: Tart | Tannic | Sweet mid-palate | Juicy blueberry | Medium structure



Serve: Cold

Aging: 2 years

Pairs well with: Burgers | Pizza | Barbequed ribs | Berry desserts | Wine Nachos (recipe on our website) | Stilton | Cheddar | Double cream Gouda

Similar to: Sun Fish Austromola and Sinfonia 2024 Crescendo

Fun fact: Through genetic testing, it was revealed that Magdeleine Noire des Charentes is the mother varietal to Merlot, while Cabernet Franc is its father.



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12
servings

10m
prep

5m
cook time

try with
sweet reds

Black Currant Cheesecake Mousse

Ingredients

BLUEBERRY BLACK CURRANT SAUCE

1 cup blueberries, coarsely chopped
2 teaspoons McCormick® Black Currant
Finishing Sugar
1 tablespoon water

MOUSSE

1/2 package (4 ounces) cream cheese, softened
1/3 cup granulated sugar
2 tablespoons McCormick® Black Currant
Finishing Sugar, plus more for garnishing
1 1/2 cups heavy cream
1 tablespoon McCormick® All Natural Pure
Vanilla Extract

TO ASSEMBLE

1/2 cup chocolate wafer cookies, coarsely crushed

Directions

For the Blueberry Black Currant Sauce, mix blueberries, sugar and water in small saucepan. Bring to gentle simmer on medium heat. Cook, stirring occasionally until sugar is dissolved and mixture is slightly thickened, about 2 to 3 minutes. Remove from heat. Set aside to cool completely.

For the Mousse, beat cream cheese and granulated sugar in large bowl with electric mixer on medium speed until well blended and smooth. In separate bowl, beat heavy cream, Black Currant Finishing Sugar and vanilla with electric mixer on medium speed until stiff peaks form.

Gradually add whipped cream mixture to cream cheese mixture, stirring gently until well blended.

To assemble mini mousse cups, spoon 2 to 3 tablespoons of the mousse in small (4-ounce) cups or ramekins. Sprinkle each with about 1 teaspoon cookie crumbs. Repeat layers, ending with a third layer of mousse on top. Drizzle with Blueberry Black Currant Sauce to finish. Refrigerate until ready to serve.