



Sun Fish

AUSTROMOLA

GLUTEN
FREE

WINEMAKER NOTES

Austromola is an extinct ancestor of the sun fish. Our Austromola red blend bursts with dark red fruit characters like blueberry, black cherry and blackberry. Later, we are transported into a rich, intense aromatic world of smoke, dark chocolate and toasted oak. All of the aromas come from the Cabernet Sauvignon and Syrah, with a tannic attack and sweetness to coat the palate. This wine has plenty of fruit, intensity and acidity for a long, happy life.

VARIETALS

42% Syrah | 25% Rubired Cabernet | 22% Cabernet Sauvignon | 11% Muscat

APPELLATION

California

RELEASED

January 2023

SERVE

Cold

AGING

4 - 5 years

ALCOHOL

14.5%



FUN FACT

The sweetness of a wine is measured by its Residual Sugar (RS) which is the level of glucose and fructose (grape sugars) not converted into alcohol during fermentation.

PAIRINGS

Enchiladas | Orange chicken | Meatloaf | Chocolate desserts | Veggie fritters
| Stuffed mushrooms | Stilton | Roquefort | Gorgonzola

About the Brand

Original artwork by J. Vincent Scarpace, renowned for his renditions of the Sun Fish or Mola Mola, one of the most interesting fish in the Pacific Ocean.



8
SERVINGS

15M
PREP

40M
COOK TIME

TRY WITH
SWEET REDS

Thyme Roasted Chicken with Cranberry Orange Couscous

INGREDIENTS

- 1 large seedless orange
- 2 cups orange juice, divided
- 1 bunch green onions, chopped (about 3/4 cup)
- 1 tablespoon olive oil
- 2 teaspoons McCormick® Whole Thyme Leaves
- 1 teaspoon McCormick® Oregano Leaves
- 1 teaspoon McCormick® Whole Rosemary Leaves
- 1 teaspoon McCormick® Sea Salt Grinder
- 1/4 teaspoon McCormick® Pure Ground Black Pepper
- 8 small bone-in chicken thighs, skin removed (about 2 pounds)
- 1 1/3 cups whole wheat couscous
- 1/2 cup dried cranberries

DIRECTIONS

Preheat oven to 425°F. Grate 2 teaspoons peel from orange. Peel and section orange. Reserve orange sections for garnish. Mix orange peel, 1/4 cup of the orange juice, green onions, oil, thyme, oregano, rosemary, sea salt and pepper in medium bowl. Place chicken in 13x9-inch baking dish. Spoon 1/2 of the onion mixture evenly over chicken.

Bake 35 to 40 minutes or until chicken is cooked through.

Meanwhile, bring remaining 1 3/4 cups orange juice to boil in medium saucepan. Remove from heat. Stir in couscous, cranberries and remaining onion mixture. Cover. Let stand 5 minutes. Fluff couscous with fork. Spoon couscous onto serving platter. Top with chicken pieces. Spoon pan juices over chicken. Garnish with orange sections.