



Sun Fish

2024 MOLA-TECTA

winemaker notes

Mola-Tecta, also called the hoodwinker fish, is part of the Sunfish family. This white blend uses Pinot Grigio and French Colombard grapes from Northern Californian vineyards in the Monterey County area. This appellation is known for benefiting from a cool Pacific Ocean influence during the maturation of the grapes. Its moderate temperatures, even during the summer, allow the vine to maintain a great balance of acids in the berries at harvest. This wine offers a nose of lemon, lime, apricot and some tropical notes of pineapple. Charmingly sweet and creamy almond characters also develop in the nose and the mouth. Before a round mouthfeel, you have a straightforward, crisp attack. With light minerality and a medium length, Mola-Tecta will showcase in your glass its well-balanced attributes.

Appellation: California

Varietals: 72% Pinot Grigio | 28% French Colombard

Alc: 12.5%

Released: July 2025



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.

profile

Nose: Lemon | Lime | Apricot | Pineapple | Creamy | Nutty | Almond

Mouth: Round attack | Medium volume and length | Minerality | Well-balanced



Serve: Chilled

Aging: 1 - 2 years

Pairs well with: Grilled seafood | Crab cakes | Spring rolls | Chicken salad | Veggie wontons | Provolone | Monterey Jack | Mozzarella

Similar to: Homage Cellars Pinot Grigio and Credia White Wine

Fun fact: Pinot Grigio is believed to be a genetic mutation of the red grape Pinot Noir.



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4
servings

10m
prep

16m
cook time

try with
off-dry whites

Grilled Salmon with Balsamic Butter Sauce

Ingredients

1 1/2 pounds salmon fillets
1 teaspoon oil
1 tablespoon McCormick® Grill Mates® Montreal
Chicken Seasoning
2 tablespoons balsamic vinegar
1 tablespoon honey
1 tablespoon French's® Chardonnay Dijon
Mustard Squeeze Bottle
6 tablespoons cold butter, cut into chunks

Directions

Brush flesh side of fish with oil. Sprinkle with 2 teaspoons of the Seasoning.

Grill fish over medium-high heat 6 to 7 minutes per side or until fish flakes easily with a fork. Remove from grill. Cover with foil; keep warm.

Mix vinegar, honey, mustard and 1 teaspoon Seasoning in small saucepan. Cook on medium heat 2 minutes. Add butter, 1 tablespoon at a time, swirling pan over heat until each tablespoon of butter is melted. (Butter must melt gradually to form a creamy sauce. If necessary, move pan off heat to keep it from getting too hot.) Stir gently until sauce is smooth and well blended. Serve sauce over fish.