



Sun Fish

AUSTROMOLA

winemaker notes

For this sweet style, we decided to blend almost half of our award-winning Black Muscat with a tannic, sustainably grown zinfandel. The result is a flavorful, unusual blend that will please sweet fans. Besides enhancing the color, the Zinfandel brings great structure and some needed tannins to the blend. The initial skin contact prior to fermentation reveals a lot of strawberry, raspberry, plum, black cherry and black currant aromas. In the mouth, you have a rich and fruity attack. There are plenty of fresh red fruit characters as well. The sweetness quickly takes over after a few seconds. Your sensations will constantly switch between the white and red wine flavors. With a medium structure, this wine should be consumed chilled in the next two years.

Appellation: California

Varietals: 55% Muscat of Hamburg | 45% Zinfandel

Alc: 10.5%

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: Strawberry | Raspberry | Plum | Cherry | Black currant | Toasted oak

Mouth: Rich fruity attack | Sweet | Medium structure



Serve: Cold

Aging: 1 - 2 years

Pairs well with: Meatloaf | Bite-sized bacon, egg & cheese frittata | Pork chop | Pasta Bolognese | Cheddar | Camembert | Gouda

Similar to: Panache Lane Bodacious and Figurative Metaphor

Fun fact: Muscat of Hamburg is part of the Muscat family, the largest of all grape families, and was first crossbred in 1850 in Bedfordshire U.K.



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12
servings

20m
prep

30m
cook time

try with
sweet reds

Fisherman's Stew

Ingredients

- 1 tablespoon butter
- 1 medium onion, finely chopped
- 1 medium green bell pepper, chopped
- 1/2 teaspoon McCormick Gourmet® Organic Caraway Seed crushed
- 1 container (32 ounces) chicken stock
- 2 cans (14 1/2 ounces each) diced tomatoes, drained
- 1 pound red potatoes, cut into 1/2-inch cubes
- 1 tablespoon McCormick Gourmet® All Natural Hot Hungarian Paprika
- 1 1/2 teaspoons McCormick® Sea Salt Grinder
- 2 McCormick Gourmet® Organic Turkish Bay Leaves
- 1 pound firm white fish fillets, such as catfish, cut into 1-inch pieces
- 1 pound large shrimp, peeled and deveined

Directions

Melt butter in large saucepan or Dutch oven on medium heat. Add onion, bell pepper, and caraway seed; cook and stir 5 minutes or until tender. Add chicken stock, tomatoes, potatoes, paprika, sea salt, and bay leaves. Bring to boil. Reduce heat to medium-low; simmer 20 minutes.

Stir in fish and shrimp. Simmer 5 minutes or just until shrimp are pink. Remove bay leaves before serving. Ladle into soup bowls.