



You Sexy Thing

HOT SASS

winemaker notes

One of the favorite jobs for a winemaker is to let his or her creative side take over once in a while and blend some truly memorable wines. Malbec, Teroldego and Symphony is an unusual and audacious combination, to say the least. This light, off-dry red blend has a sassy mix of red fruit and citrus characters in the nose. We have strawberry, raspberry and lemon in the attack. Without any influence of oak, the fruit-forward fragrance retains its dominance. In the mouth, rich sweetness is released with more citrus aromas. This well-structured, light-to-medium bodied wine is sure to be your next obsession.

Appellation: California

Varietals: 34% Malbec | 33% Teroldego | 33% Symphony

Alc: 12.2%

Released: February 2026



profile

Nose: Strawberry | Raspberry | Lemon

Mouth: Light | Citrus | Fruit-forward | Rich sweetness | Structured body



Serve: Cold

Aging: 3 years

Pairs well with: Egg and cheese frittata | Burgers | Barbecued ribs | Chocolate | Light desserts | Cheddar | Stilton | Gouda

Similar to: Tatu Estates Shiraz or Sun Fish Mola Mola

Fun fact: Because of the blending, soft tannins and fruit-forward profile, some red wines are also called “chillable reds”, a new and popular trend seen on many modern restaurant menus.

About the Brand

Like a sweet little message left on a steamy mirror or a flirty note slipped into their jacket pocket, You Sexy Thing is a declaration of desire, a celebration of courtship and a cheeky wink at everything in between. Whatever you're in the mood for, this one's love at first sip.



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12
servings

30m
prep

0m
cook time

try with
off-dry reds

Chocolate Covered Strawberries

Ingredients

- 1 pound fresh strawberries with leaves attached, at cool room temperature
- 1 package (10 to 12 ounces) chocolate chips, such as semi-sweet, milk, or white chocolate
- 1 1/2 teaspoons coconut oil
- 1 teaspoon McCormick® All Natural Pure Vanilla Extract

Directions

Line a large, rimmed sheet pan with wax paper or parchment paper. Set aside. Wash strawberries and pat completely dry with clean paper towels. If desired, thread stem ends of strawberries onto a wooden skewers to make dipping easier. Do not pierce all the way through the berries.

Place chocolate chips in microwave-safe bowl. Stir in coconut oil. Microwave on HIGH 1 1/2 minutes, stopping and stirring every 30 seconds, until chocolate is melted and mostly smooth. Stir in vanilla 1/2 teaspoon at a time, mixing after each addition until completely smooth.

Immediately dip strawberries into chocolate mixture, holding by skewer or leaves/stem, coating about three-fourths of the way, leaving some red berry visible near the stem. Tap or shake gently to allow excess chocolate to drip off. Place on wax paper-lined pan.

If desired, immediately sprinkle with toppings, such as sweetened flaked coconut, festive sprinkles, mini chocolate chips, crushed chocolate or vanilla sandwich cookies, graham cracker crumbs or chopped nuts. Refrigerate 30 minutes before serving.