



# Dusk

SHOOTING STAR

## winemaker notes

For Dusk Shooting Star, we reached for the stars by blending red varietals that we have not combined before. This amazing rainbow label contains Cabernet Franc, Thompson, Syrah and Cabernet Sauvignon which offer jammy notes of strawberry, blueberry and cherry. The nose then opens up with more mature flavors of baking spices, brown sugar, cinnamon and chocolate. The four varietals in this blend present a mix of red fruit characters, a lot of tannins and a hint of acidity. The high polyphenol content in this wine is built to last. It has medium intensity and with some sweetness, Shooting Star will shine bright for many years.

**Appellation:** California

**Varietals:** 48% Cabernet Franc | 25% Thompson | 22% Syrah | 5% Cabernet Sauvignon

**Alc:** 14%

**Released:** August 2024



## About the Brand

Dusk wines bear the name of that special time of day—time to wind down and embrace the starry night ahead.

## profile

**Nose:** Jammy | Strawberry | Blueberry | Cherry | Baking spices | Brown sugar | Cinnamon | Chocolate

**Mouth:** Red fruit | Tannic | Hint of acidity | Medium intensity | Sweet



**Serve:** Cold

**Aging:** 3 years

**Pairs well with:** Meatloaf | Meat lasagna | Savory pastries | Bean salsa | Gouda | Provolone | Camembert

**Similar to:** Pause Button Me-Time and Panache Lane Bodacious

**Fun fact:** Polyphenols include tannins, color pigment, wine aromas, resveratrol, and about 5,000 other plant compounds. They are also found in green tea and dark chocolate.



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**4**  
servings

**5m**  
prep

**15m**  
cook time

**try with**  
sweet reds

## Salsa Chicken

### Ingredients

- 1 package McCormick® Original Taco Seasoning Mix
- 1 pound chicken tenders
- 2 tablespoons oil
- 1 can (14 1/2 ounces) no salt added diced tomatoes
- 1/3 cup apricot preserves

### Directions

Place Seasoning Mix on plate or in plastic bag. Add chicken tenders; toss to coat.

Heat oil in large skillet on medium heat. Add chicken; cook and stir 5 minutes or until chicken is lightly browned.

Stir in tomatoes and preserves. Reduce heat to low; cover and simmer 10 minutes. Serve over rice, if desired.