



Table

WHITE WINE

winemaker notes

Table White Wine is an off-dry blend composed of two varietals originally from the French region of Alsace: Riesling and Pinot Gris. The Riesling was partially fermented saving some residual sugar. The varietals display lemon, apple and pear. In a second nose, grassy notes of fresh-cut hay and beeswax develop. Trimethyl, a common aroma for Riesling, displays a unique hint of vinyl, diesel or honey, similar to a new car smell. This wine has a creamy and fruity attack. In this short-to-medium intensity wine, the sweetness leads the charge, continuing through the mid-palate and the finish, balanced with a hint of acidity.

Appellation: California

Varietals: 75% Riesling | 25% Pinot Gris

Alc: 12.5%

Released: Available year-round



About the Brand

The Table. The perfect place to gather together, from the family meal to your weekly game night.

profile

Nose: Lemon | Apple | Pear | Grass | Hay | Beeswax | Vinyl | Honey

Mouth: Creamy | Fruity | Sweet | Hint of acidity | Short-to-medium intensity



Serve: Chilled

Aging: 2 years

Vinotype: Sweet

Pairs well with: Pasta | Sweet and sour pork | Crab cakes | Shrimp | Avocado toast | Mozzarella | Fontina | Monterey Jack

Similar to: Previous Table White and Fact White

Fun fact: Riesling is the 18th most-planted wine grape and the 7th among white varieties. It can be found in Germany, France, British Columbia and Argentina's Patagonia.



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4
servings

5m
prep

10m
cook time

try with
sweet whites

Ultimate Avocado Toast

Ingredients

- 4 pieces thick-sliced crusty Italian bread
- 1 lime, cut in half
- 1 medium avocado, peeled, pitted and thinly sliced
- 1 teaspoon Flavor Maker Avocado Topping Seasoning
- 4 eggs
- 1 tablespoon white vinegar

Directions

Toast bread to desired doneness. Squeeze lime over avocado slices to prevent browning. Arrange avocado slices on toast, pressing down gently. Sprinkle evenly with Flavor Maker Seasoning.

For the poached eggs, fill large, deep saucepan with 2 inches of water. Add vinegar. Bring to boil. Reduce heat to medium. Break 1 egg into small dish. Gently swirl water in one spot and carefully slide egg into simmering water (bubbles should just begin to break the surface of the water). Repeat with remaining eggs. Poach eggs 3 to 5 minutes or until whites are completely set and yolks begin to thicken. Carefully remove eggs with slotted spoon. Drain on paper towels.

To serve, place 1 slice Avocado Toast on each serving plate. Top with a poached egg. Sprinkle with additional Flavor Maker Seasoning, if desired.