



Joy Cellars

2020 JUBILANT SPECIAL-EDITION
CANDY CANE LABEL



WINEMAKER NOTES

This 2020 vintage proves how great the harvest was. We used three varietals in this blend to showcase the terroir of the sustainable vineyards we source from in Lodi, California. This wine displays a warm and intense attack of blackberry, black currant and cherry. Then tobacco, pepper, cigar box and toasted oak notes finish the structured nose. The mouth is tannic. High-polyphenol-content wines like this age gracefully. The structure does not overpower the mouthfeel and makes this wine generous and enjoyable.

VARIETALS

43% Cabernet Franc | 30% Syrah | 27% Zinfandel

APPELLATION

California



RELEASED

November 2021

SERVE

Room temp

AGING

5 years

ALCOHOL

13.8%



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.

PAIRINGS

Meatloaf | Meat lasagna | Charcuterie | Mushroom terrine | Gouda | Provolone | Camembert

About the Brand

Uncork a bottle of Joy Cellars and make every occasion a celebration.



4
SERVINGS

15M
PREP

12M
COOK TIME

TRY WITH
DRY REDS

Turkish Lamb Kabobs

INGREDIENTS

TURKISH LAMB KABOBS

- 1/4 cup olive oil
- 2 tablespoons lemon juice
- 2 teaspoons McCormick Gourmet™ Organic Ground Coriander
- 1 teaspoon McCormick Gourmet™ Organic Garlic Powder
- 1 teaspoon McCormick Gourmet™ Organic Ground Cumin
- 3/4 teaspoon salt
- 1/4 teaspoon McCormick Gourmet™ Organic Cayenne Red Pepper
- 1 pound lean boneless lamb, cut into 1 1/4-inch cubes
- 4 ounces cherry tomatoes
- 1 medium onion, cut into wedges

MINT YOGURT (OPTIONAL)

- 1 cup plain yogurt
- 2 tablespoons chopped fresh mint
- 1/8 teaspoon McCormick Gourmet™ Organic Ground Coriander

DIRECTIONS

Mix oil, lemon juice, coriander, cumin, garlic powder, salt and cayenne pepper in small bowl. Place lamb cubes in large resealable plastic bag or glass dish. Add marinade; turn to coat well.

Refrigerate 30 minutes or longer for extra flavor. For the Mint Yogurt, mix yogurt, mint and coriander in small bowl until well blended. Refrigerate until ready to serve.

Remove lamb from marinade. Discard any remaining marinade. Alternately thread lamb, tomatoes and onion onto skewers.

Grill over medium-high heat 10 to 12 minutes or until desired doneness, turning occasionally. Serve with Mint Yogurt, if desired.