



The table. The perfect place to gather together from the family meal to your weekly game night with friends. On tables across America, corks are popped to celebrate these every day occasions. Our Table wine brands are created with extraordinary value and quality in mind. Our Table wines are handcrafted to reflect the very best of the California tradition of celebrating every day occasions with food and wine. Make Table your house wine and enjoy it every day.

Our now trusted “Twist Cap” closure is perfect for many opportunities to enjoy wine with your family and friends. Easy to open and close, no need for a corkscrew during a picnic or tailgating. The aluminum capsule allows the wine to breathe very slowly, which is close to the performance of a natural cork.

This new Red Table Wine is Merlot based from vineyards in the Central Valley of California. Several lots of Merlot, fermented separately, were used with their own flavor profiles. The ageing, using oak, stabilize aromas and colors. As a blend, you then receive a much more complex wine with a true contribution of ripe and mature flavors from each grape. Merlot is one of the most produced high-end red varietals on the planet because of its resiliency and adaptability. This beautiful red grape is found in many vineyards in Bordeaux, Italy, South Africa and all over the Americas from Chile, to Mexico, to the Finger Lakes, to California. Terroir always has an influence on grapes and Merlot has the ability to make its way through all of them, always bringing fruits, tannins, roundness and balance to the final wine. The moderate alcohol will allow you to truly enjoy this wine for the next couple of years.

Red Table brings us a nice combination of cooked red fruits and flavors a fresh red meat in the attack. Smoky aromas, toasted nuts, fresh grinded coffee and a light clove component round up this complex nose. In the mouth, the fruit is very present and tannic in the attack. The oak tannins are smooth and fluid. The wine has a short to medium body. This is a very food friendly wine, which can be paired with cold cut sandwiches, pizza, hamburgers, grilled chicken or soft cheeses like Brie or Camembert. Try it with our featured recipe: “Grilled BBQ Chicken Sandwich.”

Special Re-Order Price

Due to the extraordinary value, our Table brands are available in half and full case quantities only

Half-Case: \$84.00 | Full-Case: \$168.00

Quantities very limited. To order contact your Wine Consultant or call 1-800WineShop.
Tax and shipping additional.



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Wine Country Recipes

Grilled BBQ Chicken Sandwich

Specially created for pairing with the Table Red Wine

Ingredients:

4 small boneless skinless chicken breast halves
1/2 cup McCormick® Grill Mates® Vintage Smokehouse with Honey BBQ Sauce
4 Kaiser or other crusty rolls
4 lettuce leaves
1 medium tomato, cut into 4 slices



Directions:

Grill chicken over medium heat 6 to 7 minutes per side or until cooked through, brushing occasionally with BBQ Sauce.

Serve chicken on rolls topped with lettuce and tomato. Serve with additional BBQ Sauce, if desired.

Makes 4 servings.

**Recipe and Photo Courtesy of McCormick & Company, Inc.*

WineShop
At HOME™

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