



1883 Reserve

THE BEAR 2019 RED WINE

brand notes

It began with a vision from *Yellowstone* creator Taylor Sheridan, to capture the essence of America's most coveted land in a bottle. This exclusive Bordeaux Blend embodies the spirit and culture of the *Yellowstone* series while honoring the timeless values of land stewardship and western heritage. Grizzly bears are considered an apex predator and keystone species, meaning they are not preyed on by any other animal and very important to the overall ecosystem. Humans are the biggest threat to the grizzly bear, and this holds true in season 1, episode 7, "A Monster Is Among Us."

winemaker notes

Crafted in the traditional Bordeaux style, this red blend predominantly features Cabernet Sauvignon, complemented by smaller proportions of red varietals. This sophisticated wine showcases dark blackberry, Bing cherry and plum notes, seamlessly integrated with layers of coffee and tobacco. The finish is dry with long-lasting berry fruit. With its silky yet firm tannins, this wine is enjoyable now but also has excellent aging potential.

Appellation: Napa Valley

Varietals: 80% Cabernet Sauvignon | 13% Zinfandel | 4% Petit Verdot | 3% Petite Sirah

Alc: 14.5%

Released: May 2025



profile

Nose: Blackberry | Bing cherry | Plum | Coffee | Tobacco

Mouth: Long-lasting berries | Firm tannins | Dry



Serve: Cellar Temp (55°F - 60°F)

Aging: 10+ years

Pairs well with: Steak | Lamb chops | Roasted brussel sprouts | Truffle Caesar salad | Aged Cheddar | Manchego | Gruyère

Similar to: Harlow Court 2021 Private Reserve and Deluge 2018 Storm

Fun fact: Napa Valley's diverse terroir, with its volcanic soils and microclimates, produces Bordeaux-style wines with a distinct Californian character.

About the Brand

1883 Reserve Napa Valley —*Yellowstone*'s official wine brand—is a celebration of the land and culture of the *Yellowstone* series.



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4
servings

15m
prep

12m
cook time

try with
dry reds

Rosemary Marinated Lamb Chops

Ingredients

1 cup finely chopped onion
1/2 cup orange juice
1/4 cup dry white wine
2 teaspoons McCormick Gourmet™ Organic Crushed Rosemary
1 teaspoon McCormick Gourmet™ Organic Thyme Leaves
1 teaspoon McCormick Gourmet™ Organic Coarse Ground Black Pepper
1 teaspoon McCormick Gourmet™ Organic Garlic Powder
1/2 teaspoon salt
3 tablespoons olive oil, divided
8 loin lamb chops, 1 to 1 1/4-inch thick, trimmed

Directions

Mix first 8 ingredients and 2 tablespoons of the oil in small bowl. Reserve 1/2 cup marinade. Place lamb chops in large resealable plastic bag or glass dish. Add remaining marinade; turn to coat well.

Refrigerate 30 minutes or longer for extra flavor. Remove lamb chops from marinade. Discard any remaining marinade.

Heat remaining 1 tablespoon oil in large skillet on medium-high heat. Add lamb chops; cook 8 minutes or until desired doneness, turning once. Add reserved marinade; simmer 2 minutes.