



# 1883 Reserve

THE BISON 2019 CABERNET SAUVIGNON

## 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 Cabernet Sauvignon embodies the spirit and culture of the *Yellowstone* series while honoring the timeless values of land stewardship and western heritage. Since prehistoric times, bison have continuously roamed the plains of Montana, Wyoming and Idaho. Their mere presence is met with great respect; their perseverance and toughness are complemented beautifully by their loyalty and gentleness—much like the Dutton Family.

## winemaker notes

This flagship Napa Valley Cabernet Sauvignon exemplifies the premier varietal of the appellation, crafted using mountain fruit from the Spring Mountain District AVA. It possesses complex notes of black cherry, blackberry and plum, enriched by nuances of toasted oak, dried currant and baking spices. The wine features fine-grained tannins and ample brightness on the palate, culminating in a refined mouthfeel and an exceptionally prolonged finish.

**Appellation:** Napa Valley

**Varietals:** 85% Cabernet Sauvignon | 6% Petit Verdot | 5% Malbec | 4% Cab Franc

**Alc:** 14.5%

**Released:** May 2025



## About the Brand

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



learn  
more

## profile

**Nose:** Black cherry | Blackberry | Plum | Toasted oak | Dried currant | Spices

**Mouth:** Rich | Intense | Dark fruit | High tannin structure



**Serve:** Cellar Temp (55°F - 60°F)

**Aging:** 10+ years

**Pairs well with:** Grilled steak | Beef rib roast | Mushroom risotto | Eggplant Parmesan | Smoked Gouda | Aged Cheddar

**Similar to:** Somersville Cellars 2020 Cabernet Sauvignon and Elance Cellars Winemaker's Blend

**Fun fact:** Cabernet Sauvignon thrives in different climates and terrains as diverse as California, Australia, Chile, France and South Africa.



**12**  
servings

**10m**  
prep

**1h 30m**  
cook time

**try with**  
dry reds

## Garlic Roast Beef

### Ingredients

- 1 eye round roast (about 3 pounds)
- 1 tablespoon olive oil
- 1 to 2 cloves garlic, thinly sliced
- 1 1/2 teaspoons McCormick® Perfect Pinch® Italian Seasoning
- 1 teaspoon salt
- 1/2 teaspoon McCormick® Coarse Ground Black Pepper

### Directions

Preheat oven to 325°F. Place roast on rack in foil-lined roasting pan. Brush lightly with oil.

Make slits on surface of roast. Insert garlic slices in slits. Mix Italian seasoning, salt and pepper in small bowl. Rub evenly over entire roast.

Roast 1 1/2 hours or until desired doneness. Cover loosely with foil. Let stand 10 minutes before slicing.