



1883 Reserve

BEFORE MIDNIGHT 2021 ROSÉ

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 Napa Valley rosé embodies the spirit and culture of the *Yellowstone* series while honoring the timeless values of land stewardship and western heritage. Beth's quote reflects her unwavering determination and willingness to face life's challenges head-on. Whatever is coming, it will come eventually, and she'll be ready for it. *"Nothing Bad Happens Before Midnight."* – Beth Dutton

winemaker notes

This rosé from Napa Valley combines mainly Cabernet Sauvignon with Pinot Noir for lightness and acidity and hints of Malbec, Syrah and Cabernet Franc for juiciness and spice. It offers vibrant aromas of strawberries and watermelon, with flavors of red berries and citrus zest. With crisp acidity and subtle floral notes on the finish, this rosé is perfect for sunny days.

Appellation: Napa Valley

Varietals: 78% Cabernet Sauvignon with Pinot Noir, Malbec, Syrah & Cab Franc

Alc: 14.1%

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.



profile

Nose: Watermelon | Strawberry | Red berries

Mouth: Vibrant fruit flavors | Floral | Citrus zest | Dry



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Spicy dishes | Grilled seafood | Roasted vegetables | Bruschetta | Brie | Goat cheese | Mozzarella

Similar to: Elance Cellars 2023 Rosé and Figurative 2022 Rosé

Fun fact: Modern rosé originated in the 6th Century BC. Rosé develops its attractive pink color due to the brief contact between a red grape and its skin during the fermentation process.



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8
servings

10m
prep

20m
cook time

try with
dry rosé

Orange Chili Sheet Pan Salmon

Ingredients

2 tablespoons olive oil
2 teaspoons McCormick® Pure Orange Extract
2 pounds salmon fillets, skin removed
1 pound asparagus, ends trimmed
1 medium red bell pepper, cut into strips
1 package McCormick® Chili Seasoning Mix
2 tablespoons packed brown sugar

Directions

Preheat oven to 375°F. Mix oil and extract in small bowl. Place salmon and vegetables on separate sides of a foil-lined 13x9-inch baking pan sprayed with no stick cooking spray. Brush vegetables with 1 teaspoon of the extract mixture. Brush both sides of salmon with remaining mixture.

Mix Seasoning Mix and brown sugar in small bowl. Sprinkle 2 tablespoons of the seasoning mixture over vegetables. Sprinkle both sides of salmon evenly with remaining seasoning mixture.

Bake 20 minutes or until fish flakes easily with a fork and vegetables are tender.