



Albion

2019 CUVÉE ROUGE

winemaker notes

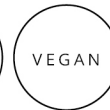
Crafted in the traditional Bordeaux style, this red blend predominantly features Cabernet Sauvignon, complemented by smaller proportions of red varietals. This sophisticated wine showcases dark blackberry, Bing cherry and plum notes, seamlessly integrated with layers of coffee and tobacco. The finish 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: August 2026



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: Beef Wellington | Roast chicken | Roasted or grilled vegetables | 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

Albion celebrates the iridescent, mother-of-pearl, ever-changing color of the abalone shell, symbolic of wine's complex layers.



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6
servings

10m
prep

21m
cook time

try with
dry reds

Grilled Italian Bruschetta Chicken

Ingredients

1 package McCormick® Grill Mates® Garlic,
Herb & Wine Marinade Seasoning Mix
1/4 cup plus 1 tablespoon olive oil, divided
1/4 cup water
1 tablespoon white vinegar
1 1/2 pounds boneless skinless chicken thighs
4 to 6 slices fresh mozzarella cheese
3 plum tomatoes, sliced crosswise

Directions

Mix Marinade Mix, 1/4 cup of the olive oil, water, and vinegar in small bowl. Reserve 2 tablespoons marinade for brushing.

Place chicken in large resealable plastic bag. Add remaining marinade; turn to coat well. Massage chicken and marinade for 5 minutes. Remove chicken from marinade. Discard any remaining marinade.

Grill chicken over medium-high heat about 6 to 8 minutes per side, or until cooked through. Brush tomato slices lightly with remaining 1 tablespoon olive oil. Grill until lightly charred, about 2 minutes per side.

While chicken is still on the grill, top each piece with one slice of mozzarella and 2 to 3 slices of grilled tomato. Brush lightly with reserved marinade. Cook 1 minute longer or until cheese is melted.