



Fierce Eye

BALTIMORE RAVENS 2020 CABERNET SAUVIGNON

brand notes

The Ravens red eye is a surveying scope with a laser focus. Skilled at foraging, this menacing rival will torment and feast on all opponents in sight. The flock flies over visiting territory to devour the decay together. Ravens learn by watching and solve by logic. The spoils of their victories are shown in their strut and swagger. It's time to hunt.

winemaker notes

Our flagship Napa Valley Cabernet Sauvignon is a classic representation of the appellation's preeminent varietal. Notes of black cherry, blackberry and plum are complemented by hits of toasted oak, dried currant and baking spice. Fine-grained tannins and ample brightness on the palate give way to a polished mouthfeel and exceptionally long finish.

Appellation: Napa Valley

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

Alc: 14.5%

Released: September 2025



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: Ravens are highly intelligent, playful songbirds known for their complex problem-solving skills, and ability to mimic various sounds, including human speech.



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6
servings

15m
prep

35m
cook time

try with
dry reds

Mini Beef Pot Pies

Ingredients

1 pound ground beef
1 cup water
1 package McCormick® Brown Gravy Mix
1 cup frozen peas and carrots
1 package (14.1 ounces) refrigerated mini pie crust, such as Pillsbury® Mini Pie Crust
3/4 cup French's® Original Crispy Fried Onions, crushed slightly, divided
3/4 cup shredded cheese, such as Monterey jack, white Cheddar or Cheddar, divided

Directions

Preheat oven to 400°F. Brown ground beef in large skillet on medium-high heat. Drain fat.

Mix water and Gravy Mix in small bowl until well blended; add to skillet. Stir in peas and carrots. Bring to boil. Reduce heat to low; simmer 5 minutes, stirring occasionally. Remove from heat. Let stand 15 minutes to cool slightly. Remove pie crust from refrigerator; let stand 15 minutes as directed on package.

Separate pie crust circles and place one circle into each of 12 cups in muffin pan. Press crust firmly into cup. Divide beef mixture evenly among crusts.

Bake 15 minutes. Sprinkle each mini pot pie with about 1 tablespoon each Crispy Onions and cheese. Bake 5 minutes longer or until cheese is melted and onions are lightly browned.