



Blue Ridge

CAROLINA PANTHERS 2019 RED WINE

brand notes

This red blend signifies two states melded together to form one team. Representing the mountainous region of the Blue Ridge Mountains that connect both North and South Carolina, its beauty is unparalleled as it winds through the state lines we call home. Together we climb mountains, together we are Carolina.

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: September 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: During home games, after almost every successful touchdown drive, the players give away the football to a lucky kid in the stands.



learn
more





6
servings

10m
prep

20m
cook time

try with
dry reds

Grilled Cabbage Steaks with Bacon and Blue Cheese

Ingredients

6 slices bacon
1 package McCormick® Grill Mates® Smoky Applewood Marinade
3 tablespoons vegetable oil
2 tablespoons cider vinegar
2 tablespoons maple syrup
1 head green cabbage, cut into 3/4-inch thick slices (about 6 steaks)
1/2 cup crumbled blue cheese
2 tablespoons thinly sliced green onions

Directions

Cook bacon in large skillet on medium heat until crisp. Reserve 1 tablespoon of the drippings. Crumble bacon; set aside.

Mix Marinade Mix, oil, vinegar, maple syrup and reserved bacon drippings in small bowl until well blended. Place cabbage steaks in large resealable plastic bag or glass dish. Add marinade; turn to coat well.

Refrigerate 30 minutes or longer for extra flavor. Remove cabbage steaks from marinade. Reserve any leftover marinade.

Grill cabbage steaks over medium heat 5 to 6 minutes per side or until tender-crisp, brushing with leftover marinade. Serve cabbage steaks topped with blue cheese, crumbled bacon and green onions.