



Night Hunter

CAROLINA PANTHERS 2019 CABERNET SAUVIGNON

brand notes

When night falls, we are elusive in the darkness. We are fierce and calculated in our movements, a sophisticated motion on display. Always ready to pounce to hunt and defend on our own. Sleep with one eye open.

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: 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: "Cobras," "Rhinos," and "Cougars" were all considered before owner Jerry Richardson settled on "Panthers" at the suggestion of his son Mark, who'd always liked the big, black cats.



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12
servings

15m
prep

4hrs
cook time

try with
dry reds

BBQ Spare Ribs with Beer Braised Collard Greens

Ingredients

- 1 large red onion halved, divided
- 1 tablespoon oil
- 3 cans (12 ounces each) IPA, such as Karbach Brewing Hopadillo® IPA, divided
- 1 bottle (18 ounces) Stubb's® Original Barbecue Sauce
- 1/4 cup firmly packed brown sugar
- 12 cups collard greens, washed, stems removed and coarsely chopped
- 2 racks pork spare ribs, silver skin removed, (about 5 to 6 pounds)
- 3 tablespoons Stubb's® BBQ Rub

Directions

Cut one half of the onion into 4 wedges; set aside. Finely chop remaining half of the onion. Heat oil in a large skillet on medium heat. Add chopped onion; cook and stir 4 to 5 minutes or until softened. Add 2 cans of the beer, Bar-B-Q sauce and brown sugar, whisking to mix well. Bring to simmer. Reduce heat to medium-low; cook 25 to 30 minutes or until reduced by about half. (Sauce should coat the back of a spoon.) Remove from heat. Reserve 1 cup of the sauce for basting ribs during cooking; set aside.

Preheat oven to 325°F. Line large sheet pan with foil and spray with no-stick cooking spray. Layer collard greens and quartered onion on pan, spreading into a single layer. Pour remaining can of beer evenly over top. Place a baking rack, sprayed on both sides with cooking spray, directly on top of greens. Place ribs, meaty side-up, on baking rack. Rub ribs evenly with BBQ rub. Brush all over with remaining sauce from skillet.

Bake 2 hours. Carefully remove pan from oven. Brush ribs with reserved 1 cup sauce. Bake 1 hour longer, or until ribs are tender and meat starts to pull away from bones.

Transfer ribs to clean cutting board and let rest. Increase oven temperature to 425°F. Carefully remove baking rack from pan using tongs or potholder. Stir greens. Return pan to oven. Bake 10 to 15 minutes longer, until liquid has reduced slightly. Cut ribs into portions and serve with greens.