



Playbook

CINCINNATI BENGALS 2018 RED WINE

brand notes

Bengals' founder and Hall of Fame coach, Paul Brown, was a teacher at heart. He brought football to the classroom with playbooks and lessons from the chalkboard. We took Brown's approach of strategic and thorough preparation—that is core to the Bengals and every NFL team still to this day—to handcraft this championship-caliber red wine.

winemaker notes

This Napa Valley red blend primarily includes Cabernet Sauvignon along with smaller amounts of Cabernet Franc, Merlot, Syrah and Zinfandel. The wine has flavors of blackberry and cherry, combined with notes of coffee and tobacco. It has a dry finish with prolonged berry fruit. With its balanced tannins, this wine can be enjoyed now or aged in the cellar.

Appellation: Napa Valley

Varietals: Cabernet Sauvignon | Cab Franc | Merlot | Syrah | Zinfandel

Alc: 14.5%

Released: September 2025



profile

Nose: Blackberry | Cherry

Mouth: Coffee | Tobacco | Balanced tannins | Berries



Serve: Cellar Temp (55°F - 60°F) to Slightly Colder

Aging: 10+ years

Pairs well with: Grilled ribeye | Lamb chops | Duck confit | Mushroom risotto | Dark chocolate | Gouda | Gruyère

Similar to: Adorn Red Blend and Terroir Cellars 2020 Cabernet Sauvignon

Fun fact: Before every home game, the song "Welcome to the Jungle" by Guns N' Roses is played, a tradition that began in 1988.



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8
servings

15m
prep

40m
cook time

try with
dry reds

Cincinnati Chili

Ingredients

SPICE BLEND

- 2 tablespoons McCormick® Chili Powder
- 2 teaspoons sugar
- 1 1/2 teaspoons McCormick® Ground Cinnamon
- 1 teaspoon McCormick® Garlic Powder

CHILI

- 1 teaspoon salt
- 1 1/2 pounds ground beef
- 1 1/2 cups chopped onions, divided
- 2 cups water
- 1 can (15 ounces) tomato sauce
- 8 ounces spaghetti, cooked
- 1 can (15 ounces) kidney beans, drained and rinsed

Directions

For the Spice Blend, mix chili powder, sugar, cinnamon, garlic powder and salt in small bowl. Set aside.

Cook ground beef and 1 cup of the onions in large saucepan on medium-high heat until beef is no longer pink; drain fat. Add Spice Blend, water and tomato sauce; bring to boil. Reduce heat to low; simmer, uncovered, 30 minutes, stirring occasionally.

Serve chili over spaghetti. Top with kidney beans, and remaining 1/2 cup onions. Sprinkle with shredded Cheddar cheese, if desired.