



# 99 Reserve

CLEVELAND BROWNS 2020 CABERNET SAUVIGNON

## brand notes

Football was revived in Cleveland in 1999, bringing back one of the most beloved sports franchises in the city's history. Since then, the city has lived through the ups and downs of its storied football team—the good years, however, have always been celebrated, and '99 was one of them. 24 years later, the Browns remain the pride and joy of Northeast Ohio and will be entrenched as part of its eternal identity.

## 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 hints 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:** The Cleveland Browns have won eight championships: four in the All-America Football Conference (AAFC) from 1946-1949 and four in the NFL (1950, 1954, 1955, and 1964).



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**6**  
servings

**10m**  
prep

**20m**  
cook time

**try with**  
dry reds

## Beef Paprikash

### Ingredients

2 tablespoons oil  
1 1/2 pounds boneless beef sirloin, trimmed and cut into thin strips  
1/2 cup chopped onion  
1/2 cup chopped bell pepper  
1 package McCormick® Beef Stroganoff Sauce Seasoning Mix  
1 cup water  
1 tablespoon tomato paste  
1 teaspoon McCormick® Paprika  
1 cup sour cream  
McCormick® Parsley Flakes

### Directions

Heat oil in large skillet on medium-high heat. Add beef, onion and bell pepper; cook and stir 5 minutes or until beef no longer pink. Stir in Sauce Mix, water, tomato paste and paprika until well blended. Bring to boil. Cover.

Reduce heat and simmer 10 minutes, stirring occasionally. Remove from heat. Stir in sour cream. Sprinkle with parsley flakes, if desired. Serve over noodles or rice..