



Resolute

CLEVELAND BROWNS 2019 CABERNET SAUVIGNON

brand notes

Browns fans have never quit on their favorite team. Three years without football on the shores of Lake Erie were three too long, and Browns fans will never forget those empty Sundays. They wanted their team back. They DEMANDED it. And, well, they got it when the NFL rewarded them with an expansion franchise that would bear the same name, colors and history, fully returning to the field for the 1999 season. While the events of 1995 presented a challenge, Browns fans' resolve led to a new chapter in 1999 to continue the story of one of the sport's most beloved franchises.

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: The Browns were charter members of the AAFC in 1946 under owner Arthur "Mickey" McBride.



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10
servings

15m
prep

1h
cook time

try with
dry reds

Cabbage Soup

Ingredients

- 1 to 2 tablespoons vegetable oil
- 1 package (14 ounces) smoked sausage, sliced 1/4 inch thick
- 1 large yellow onion, chopped
- 1 tablespoon tomato paste
- 1 small green cabbage, cored and shredded (about 8 cups)
- 1 medium carrot, finely chopped
- 1 can (14 1/2 ounces) petite diced tomatoes
- 1 1/2 teaspoons salt
- 1/2 teaspoon McCormick® Garlic Powder
- 1/2 teaspoon McCormick® Pure Ground Black Pepper
- 1/4 teaspoon McCormick® Onion Powder
- 1/8 teaspoon McCormick® Crushed Red Pepper
- 4 cups chicken stock or broth
- 1 can (15 1/2 ounces) white beans, drained and rinsed
- 1 tablespoon white wine vinegar

Directions

Heat 1 tablespoon oil in a large stockpot on medium heat. Add sausage, cook and stir until well browned. Remove from skillet.

Add onion and tomato paste to the stockpot. Cook and stir for 3 to 4 minutes or until onions are slightly softened and tomato paste has darkened.

Add cabbage and carrots to the stockpot. Cook, stirring frequently, for about 30 minutes or until cabbage has softened and begins to caramelize. Stir in tomatoes, salt, and spices. Cook, stirring occasionally, for 10 minutes longer or until cabbage is very soft.

Return sausage to the pot. Stir in stock and beans. Bring to a boil. Reduce heat and simmer for 10 minutes. Stir in vinegar.

Ladle into serving bowls and serve hot, sprinkled with freshly grated Parmesan cheese, if desired.