



The Flats

CLEVELAND BROWNS 2019 RED WINE

brand notes

The history of Cleveland can't be told without The Flats. It was where Moses Cleaveland, the city's founder, first set foot in 1796, and the area has transitioned over the last two centuries from a blue-collar heartbeat of the city to a bustling, lively strip of nightlife along the Cuyahoga River. The Flats popped in the 80s and 90s as a hotspot for bars and nightclubs, but when businesses closed and the area went dark toward the end of the 20th century, the city didn't give up. Through effort and commitment, The Flats is back as a can't-miss slice of Cleveland with restaurants, open-air rooftops, luxury residences and more—a setting that offers something special to everyone.

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: The Browns are known for their iconic logoless helmets, which are their official logo.



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8
servings

10m
prep

4hrs
cook time

try with
dry reds

Slow Cooker Sausage & Sauerkraut

Ingredients

- 1 tablespoon oil
- 1 pound raw pork kielbasa
- 1 package (2 pounds) sauerkraut, drained
- 1 medium apple such as Honeycrisp or Gala, peeled, cored and chopped
- 1 small onion, thinly sliced
- 4 teaspoons McCormick® Whole Caraway Seed
- 4 teaspoons McCormick® Garlic Powder
- 1 teaspoon McCormick® Celery Salt
- 1 teaspoon granulated sugar
- 6 McCormick® Bay Leaves

Directions

Heat oil in large skillet on medium-high heat. Add kielbasa in whole ring; cook 3 to 5 minutes per side or until browned but not cooked through. Remove kielbasa to cutting board. Cut kielbasa into 2-inch chunks. Place in 6-quart slow cooker. Set aside.

Mix remaining ingredients in large bowl until blended. Top kielbasa with sauerkraut mixture. Cover.

Cook 4 hours on HIGH, stirring halfway through cooking.