



Declaration Cellars

EAGLE TALON CABERNET SAUVIGNON

brand notes

Each Declaration Cellars wine is more than a bottle — it is a vessel for the rich narratives and storytelling of the White House: its timeless architecture, pivotal moments, and the ideals that continue to inspire.

Eagle Talon embodies the strength, courage, and soaring spirit of the American eagle. Released in honor of our nation's 250th anniversary, it stands as a bold tribute to the resilience and unity that define the United States. Toast to freedom and American pride.

winemaker notes

This Cabernet Sauvignon is a bold and expressive wine, with rich aromas of blackberry, cassis and dark cherry complemented by hints of mocha and cedar. On the palate, it delivers a full-bodied experience with layers of black currant, plum and savory notes.

Appellation: California

Varietals: 100% Cabernet Sauvignon

Alc: 14.1%

Released: July 2026

SUGAR
FREE

About the Brand

In partnership with the White House Historical Association, Declaration Cellars was born from a shared passion for preserving and sharing America's story.

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Nose: Blackberry | Dark cherry | Mocha | Cedar

Mouth: Full-bodied | Savory notes | Layers of dark fruit



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

Aging: 10+ years

Pairs well with: Grilled ribeye | Smoked meats | Stuffed mushrooms | Bittersweet chocolate torte | Aged Cheddar | Gouda | Blue cheese

Similar to: Glory Cellars and The Investigation Cabernet Sauvignon

Fun fact: The bald eagle has been the national bird of the United States since 1782.



4
servings

10m
prep

12m
cook time

try with
dry reds

All American Burger

Ingredients

1 pound lean ground beef
2 tablespoons French's® Tomato Ketchup
Squeeze Bottle
1 tablespoon McCormick® GRILL MATES
Hamburger Seasoning
1 teaspoon French's® Worcestershire Sauce
4 hamburger rolls

Directions

Mix ground beef, ketchup, Hamburger Seasoning and Worcestershire sauce in medium bowl until well blended. Shape into 4 patties.

Grill over medium heat 4 to 6 minutes per side or until burgers are cooked through (internal temperature of 160°F). Toast rolls on the grill, open-side down, about 30 seconds or until golden.

Serve burgers on toasted rolls with desired toppings and condiments.