



Glory Cellars

2022 CABERNET SAUVIGNON

winemaker notes

Raise your glass to Glory Cellars Cabernet Sauvignon, this brand's flagship wine, which hails from the same sustainably grown Lodi vineyard for the last seven years. This wine can be enjoyed young and fresh or with a little age. It displays a powerful nose. The perfume of dark fruits like cherry, blackberry and black currant waft from the glass and the nose finishes with mature notes of cedar, tobacco, leather, brown sugar and toasted oak. The mouth is bright with a soft-to-medium intensity. The mouthfeel reveals silky tannins. This Cab is elegant and polished with a long finish and balanced structure. With every bottle, \$2 is donated to our "Raise Your Glass" corporate giving program, benefitting America's Mighty Warriors, a 501(c)3 non-profit.

Appellation: Lodi

Varietals: 100% Cabernet Sauvignon

Alc: 14%

Released: November 2023



About the Brand

Raise Your Glass for America's Mighty Warriors and celebrate the glory of those who serve our nation every day. Together we will make a difference.

profile

Nose: Powerful | Cherry | Blackberry | Black currant | Cedar | Tobacco | Leather | Brown sugar | Toasted oak

Mouth: Bright | Soft-to-medium intensity | Silky | Elegant | Polished | Long finish | Balanced structure



Serve: Room temp

Aging: 5 years

Vinotype: Tolerant

Pairs well with: Beef Wellington | Meatloaf | Stew | Mushroom quiche | Brie | Sharp Cheddar | Camembert

Similar to: Talmage Cellars Cabernet Sauvignon and Above Cabernet Sauvignon

Fun fact: Cabernet Sauvignon has higher levels of an aroma compound called Methoxypyrazine, which is why it's noted for aromas of black pepper, green peppercorn, black currant and sometimes even bell pepper.



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8
servings

10m
prep

8m
cook time

try with
dry reds

Cinnamon Coffee Marinated Steak

Ingredients

2 tablespoons instant coffee
1/2 cup boiling water
1/2 cup firmly packed brown sugar
2 tablespoons olive oil
1 tablespoon McCormick® Ground Cinnamon
2 teaspoons Sea Salt from McCormick® Sea Salt
Grinder
1 teaspoon McCormick® Paprika
1 teaspoon McCormick® Coarse Ground Black
Pepper
1 pound boneless beef sirloin steak
2 tablespoons sherry vinegar
1 green onion, thinly sliced
Bamboo skewers

Directions

Stir coffee and boiling water in medium bowl until coffee is dissolved. Add sugar, oil, cinnamon, sea salt, paprika and pepper; mix with a wire whisk until well blended. Reserve 1/2 cup marinade for dipping sauce. Cut steak crosswise into 3-inch long by 1/2-inch wide strips. Place in large resealable plastic bag or glass dish. Pour remaining marinade over steak; turn to coat well.

Refrigerate 30 minutes or longer for extra flavor. Meanwhile, mix reserved marinade with sherry vinegar and green onion to use as a dipping sauce. Set aside until ready to serve. Remove steak from marinade. Discard any remaining marinade. Thread steak in zigzag fashion onto skewers.

Grill over medium heat 3 to 4 minutes per side or until desired doneness. Serve steak skewers with dipping sauce.