

# John Wayne

COGBURN RESERVE 2021 PINOT NOIR



## brand notes

Wayne Family Estate wines are inspired by The Duke's life and how he achieved the ultimate American dream through hard work and determination. Each bottle of our wine reflects these unique traits and every bottle sold helps support the John Wayne Cancer Foundation. John Wayne beat lung cancer in 1964. He died 15 years later after a struggle with cancer of the stomach. During his struggles with cancer, he became passionate about helping others fight this terrible disease. The Foundation's mission is to lead the fight against cancer with courage, strength and grit.

## winemaker notes

This exquisite, fruit-forward Pinot Noir is predominantly shaped by the fog from the Russian River Valley AVA in Sonoma County. This sophisticated wine presents red and black fruit notes such as cherry, raspberry, and plum, complemented by subtle hints of spice, earth, and floral aromas. It is highly aromatic, with a velvety mouthfeel, and possesses a ripe and intense fruit character.

**Appellation:** Russian River Valley

**Varietals:** 100% Pinot Noir

**Alc:** 14.3%

**Released:** August 2025



## About the Brand

America's Duke was tough, honorable, ready to laugh and share a drink—always ready to do what men had to in order to see justice done. He didn't ask you to like him. He asked you to live up to him.



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## profile

**Nose:** Cherry | Raspberry | Plum | Spices | Earthy | Floral

**Mouth:** Intense fruit | Velvety



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

**Aging:** 10+ years

**Pairs well with:** Grilled halibut | Blackened salmon salad | Mushroom risotto | Creme brûlée | Pumpkin cheesecake | Truffle Brie | Aged goat cheese

**Similar to:** Elance Cellars 2021 Pinot Noir and Halcyon 2022 Pinot Noir

**Fun fact:** Cogburn refers to the character Rooster Cogburn, played by John Wayne in the movie True Grit (1969) and its sequel, Rooster Cogburn (1975).



**4**  
servings

**10m**  
prep

**12m**  
cook time

**try with**  
dry reds

## Supreme Salmon Salad

### Ingredients

1/2 cup olive oil  
1/4 cup white wine vinegar  
2 tablespoons packed brown sugar  
2 tablespoons McCormick® Perfect Pinch® Gluten Free Salad Supreme Seasoning  
1 pound salmon filets  
1 package (5 to 6 ounces) spring mix salad greens  
1 cup raspberries  
1/4 cup McCormick® Crunchy & Flavorful Salad Toppings

### Directions

Mix oil, vinegar, brown sugar and 1 tablespoon of the Seasoning in small bowl with wire whisk until well blended.

Brush salmon with 1 tablespoon of the vinaigrette. Sprinkle with remaining 1 tablespoon Seasoning.

Grill over medium-high heat 6 minutes per side or until fish flakes easily with a fork. Cut salmon into 4 pieces. Toss salad with remaining vinaigrette. Divide salad evenly among 4 serving plates.

Top each salad with salmon, raspberries and Salad Toppings.