



John Wayne

THE DUKE RESERVE 2019 CABERNET SAUVIGNON

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

The Duke's distinguished Napa Valley Cabernet offers intricate layers of black cherry and plum, complemented by subtle hints of toasted oak and dried currant. The wine presents fine-grained tannins and considerable brightness on the palate, resulting in an elegant mouthfeel and an exceptionally long finish. This Cabernet is magic.

Appellation: Napa Valley

Varietals: 100% Cabernet Sauvignon

Alc: 14.5%

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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Nose: Black cherry | Plum | Toasted oak | Dried currant

Mouth: Rich | Complex | High tannin structure



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

Aging: 10+ years

Pairs well with: Braised short ribs | Grilled ribeye | Portobello burgers | Eggplant Parmesan | Dark chocolate truffles | Aged Cheddar | Blue cheese

Similar to: 2018 Artisan 5 Cabernet Sauvignon and Harlow Court 2020 Cabernet Sauvignon

Fun fact: John Wayne earned the nickname "The Duke" because, as a child, he was inseparable from his Airedale Terrier, also named Duke.



8
servings

10m
prep

10m
cook time

try with
dry reds

Brazilian Chimichurri Skirt Steak

Ingredients

1/2 cup oil
1/4 cup water
2 tablespoons lime juice
2 tablespoons red wine vinegar
1/2 cup fresh chopped parsley
1 jalapeno pepper, finely chopped
1/4 teaspoon McCormick® Garlic Powder
1/4 teaspoon salt
1 package McCormick® Grill Mates® Brazilian Steakhouse Marinade
2 pounds skirt steak

Directions

Mix oil, water, lime juice and vinegar in small bowl. Transfer 1/3 cup of oil mixture to separate small bowl. Add parsley, jalapeno, garlic powder and salt, stirring to mix well. Cover. Refrigerate until ready to serve.

Add Marinade Mix to remaining oil mixture, stirring to mix well. Reserve 2 tablespoons marinade for basting. Place steak in large resealable plastic bag or glass dish. Add remaining marinade; turn to coat well. Refrigerate 30 minutes or longer for extra flavor. Remove steak from marinade. Discard any remaining marinade.

Grill steak over medium-high heat 4 to 5 minutes per side or until desired doneness, basting with reserved 2 tablespoons marinade halfway through cooking. Transfer steak to a cutting board; let stand 5 minutes. Slice steak across the grain into thin slices. Drizzle chimichurri over top to serve.