



# John Wayne

THE DUKE RESERVE 2019 RED WINE

## 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

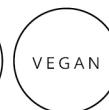
Crafted in the traditional Bordeaux style, this red blend predominantly features Cabernet Sauvignon, complemented by smaller proportions of red varietals. This sophisticated wine showcases dark blackberry, Bing cherry and plum notes, seamlessly integrated with layers of coffee and tobacco. The finish 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:** November 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 distinctive way John Wayne walked was influenced by an old football injury.



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4  
servings

20m  
prep

20m  
cook time

try with  
dry reds

## Cowboy Burger with Grilled Pickles & Crispy Onion Straws

### Ingredients

#### BBQ MAYONNAISE

1/4 cup mayonnaise

2 tablespoons Stubb's® Original Barbecue Sauce

#### CRISPY ONION STRAWS

1/2 cup flour

1/4 teaspoon salt

1/8 teaspoon McCormick® Pure Ground Black Pepper

1 medium onion, very thinly sliced and separated into rings

Vegetable oil, for frying

#### COWBOY BURGERS

4 teaspoons McCormick® Grill Mates® Smoky Montreal Steak Seasoning

1 tablespoon McCormick® Chili Powder

1 tablespoon packed brown sugar

1 1/4 pounds ground beef

4 slices mild Cheddar cheese

1 dill pickle, sliced lengthwise 1/4-inch thick

4 Kaiser rolls

4 lettuce leaves

### Directions

For the BBQ Mayonnaise, mix mayonnaise and Bar-B-Q Sauce in small bowl until well blended. Cover. Refrigerate until ready to serve.

For the Onions, mix flour, salt and pepper in large resealable plastic bag. Add onion; toss to coat well. Pour oil into deep fryer, large heavy skillet or saucepan, filling no more than 1/3 full. Heat oil on medium-high heat. Carefully add onion rings to hot oil. Fry 4 to 5 minutes, turning once to brown evenly, until onions rings are golden brown. Drain on paper towels. Set aside.

For the Burgers, mix Seasoning, chili powder and brown sugar in small bowl. Shape ground beef into 4 patties. Coat surface of each patty evenly with the rub mixture. Grill over medium heat 4 to 6 minutes per side or until burgers are cooked through (internal temperature of 160°F). Add cheese slices to burgers 1 minute before cooking is completed. Grill pickle slices 2 to 3 minutes per side or until grill marks appear. Toast rolls on the grill, open-side down, about 30 seconds, if desired.

Serve burgers on rolls topped with grilled pickles, Crispy Onion Straws and lettuce. Serve with BBQ Mayonnaise.