



# MIA

## MIAMI DOLPHINS 2019 RED WINE

### brand notes

This Napa Valley Red Blend pays tribute to more than just our hometown, but to our lively lifestyle, our rich history, and our year-round perfect summer weather. The spirit of Miami can be found in its culture, history and diversity and shared through its art, music and food—not to mention, our white sandy beaches and unmatched crystal-clear waters. Some call it paradise; others call it magic.

### 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:** September 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 team often plays the song “Fins” by Jimmy Buffett after scores.



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**6**  
servings

**1h**  
prep

**15m**  
cook time

**try with**  
dry reds

## Easy Carne Asada Tacos

### Ingredients

#### CARNE ASADA

1 1/2 pounds flank steak

3/4 cup Cholula® Carne Asada Marinade &  
Cooking Sauce

#### TACOS

12 (6-inch) corn tortillas, warmed

Chopped white onion

Crumbled cotija

Chopped cilantro

Lime wedges

Cholula® Original Hot Sauce

Cholula® Salsa Verde - Mild Salsa

### Directions

Reserve 1/4 cup of marinade for basting; set aside. Place steak in large resealable plastic bag. Add the remaining marinade. Seal the bag and massage the marinade into meat. Refrigerate 30 minutes - 1 hour.

Heat grill on medium-high heat. Remove steak from marinade; discard any remaining marinade. Grill steak 6 - 8 minutes per side or until desired doneness (about 130 - 140°F for medium-rare), basting with reserved marinade halfway through grilling.

Remove steak from grill and let rest 5 minutes before slicing across the grain into thin strips.

Serve sliced steak in warm corn tortillas. Top with chopped white onion, crumbled cotija, chopped cilantro and lime wedges. Top with Cholula Hot Sauce or Cholula Salsa Verde, if desired.