



Lottery Ball

PITTSBURGH PENGUINS 2019 CABERNET SAUVIGNON

brand notes

After a lockout canceled the 2004-05 NHL Season, each team had a chance to win the first overall pick in the upcoming NHL Draft Lottery. High stakes, because a certain, once in a generation prodigy, was the undisputed top prospect in that year's draft. The winning team would quite literally win the lottery. Certain the team wouldn't win, Penguins owner Mario Lemieux was at a doctor's appointment with his daughter when the ping pong ball bounced the Penguins way and they were awarded the first pick in the NHL Draft. After years of mediocrity, the future in Pittsburgh was bright and once Lemieux emerged from the doctor's office, he knew that it was once again A Great Day for Hockey in Pittsburgh.

winemaker notes

This flagship Napa Valley Cabernet Sauvignon exemplifies the premier varietal of the appellation, crafted using mountain fruit from the Spring Mountain District AVA. It possesses complex notes of black cherry, blackberry and plum, enriched by nuances of toasted oak, dried currant and baking spices. The wine features fine-grained tannins and ample brightness on the palate, culminating in a refined mouthfeel and an exceptionally prolonged finish.

Appellation: Napa Valley

Varietals: 85% Cabernet Sauvignon | 6% Petit Verdot | 5% Malbec | 4% Cab Franc

Alc: 14.5%

Released: September 2025



profile

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

Mouth: Rich | Intense | Dark fruit | High tannin structure



Serve: Cellar Temp (55°F - 60°F)

Aging: 10+ years

Pairs well with: Grilled steak | Beef rib roast | Mushroom risotto | Eggplant Parmesan | Smoked Gouda | Aged Cheddar

Similar to: Somersville Cellars 2020 Cabernet Sauvignon and Elance Cellars Winemaker's Blend

Fun fact: The triangle in their logo represents the "Golden Triangle," a spot in Pittsburgh at the junction of the Allegheny, Monongahela and Ohio rivers.



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6
servings

5m
prep

25m
cook time

try with
dry reds

Chili Mac

Ingredients

1 pound ground beef
1/2 cup chopped green bell pepper
1/2 cup chopped onion
1 package McCormick® Chili Seasoning Mix
1 can (14 1/2 ounces) diced tomatoes, undrained
1 can (14 ounces) beef broth
2 tablespoons tomato paste
1 1/2 cups uncooked elbow macaroni
1 cup shredded Cheddar cheese

Directions

Cook ground beef, bell pepper, and onion in a large skillet on medium-high heat for 4 to 5 minutes or until beef is browned. Add Seasoning Mix and stir until well mixed.

Stir in tomatoes, beef broth, and tomato paste. Bring to a boil. Stir in macaroni. Reduce heat to medium; cover and cook for 10 minutes or until pasta is tender.

Sprinkle with cheese, cover, and let stand for 5 minutes or until cheese is melted.