



# Somersville Cellars

2020 CABERNET SAUVIGNON

## winemaker notes

Somersville Cellars is one of our flagship brands, embodying excellence in quality and this 2020 Cabernet Sauvignon from Suisun Valley is no exception. The sustainably grown grapes are from a contiguous forty-acre vineyard southeast of Napa. Suisun Valley provides brisk afternoon breezes and rocky soils, ideal for the culture of Cab along the George Mountain Range. Low yields, meticulous sorting at harvest, extended maceration during fermentation and 20 months in oak deliver a complete wine. This wine radiates with fruit-forward aromas of blueberry, blackberry and cherry. Tertiary vanilla, smoky barbecue and black pepper aromas make this mature wine beautiful now. On the palate, the wine is silky smooth with lovely tannins from the mid-palate to the finish. A good amount of alcohol and acidity add backbone to this decadent Cabernet.

**Appellation:** California

**Varietals:** 100% Cabernet Sauvignon

**Alc:** 15.5%

**Released:** November 2024



## About the Brand

Somersville Cellars is a celebration of classic and emerging Bordeaux varietals, crafted from the premier winegrowing regions of California.

## profile

**Nose:** Blueberry | Blackberry | Cherry | Vanilla | Smoky barbecue | Pepper

**Mouth:** Silky smooth | Powerful | Decadent



**Serve:** Room temp

**Aging:** 3 - 4 years

**Pairs well with:** Rack of lamb | Roast beef | Roast pork loin | Portobello steaks | Brie | Camembert | Sharp Cheddar

**Similar to:** Terroir Cellars 2019 Red Mountain Cabernet Sauvignon and Harlow Court 2020 Cabernet Sauvignon

**Fun fact:** Cab is the king of red grapes, making it the most sought after in Bordeaux, Napa and many terroirs around the World.



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**4**  
servings

**15m**  
prep

**35m**  
cook time

**try with**  
dry reds

## Roasted Pork Tenderloin with Rosemary Thyme Vegetables

### Ingredients

- 1 1/2 teaspoons McCormick® Whole Thyme Leaves
- 1 teaspoon McCormick® Paprika
- 1 teaspoon McCormick® Whole Rosemary Leaves, finely crushed
- 1 teaspoon Sea Salt from McCormick® Sea Salt Grinder
- 1 pound red potatoes, unpeeled, cut into 1-inch chunks
- 1 medium red onion, cut into 1 1/2-inch chunks
- 1 cup baby carrots
- 2 tablespoons olive oil
- 1 pork tenderloin (about 1 pound)

### Directions

Preheat oven to 425°F. Mix thyme, paprika, rosemary and sea salt in small bowl. Set aside. Place potatoes, onion and carrots in medium bowl. Add oil and 1 tablespoon of the spice mixture; toss to coat well. Place vegetables in single layer on foil-lined 15x10x1-inch baking pan sprayed with no stick cooking spray.

Roast 15 minutes, stirring occasionally. Meanwhile, coat pork evenly with remaining 1 1/2 teaspoons spice mixture. Push vegetables to one side of pan. Place pork on other side of pan. Roast 20 minutes longer or until pork is desired doneness, stirring vegetables occasionally. Place pork on cutting board. Let stand 5 minutes before slicing.

Meanwhile, scrape pan drippings with spatula and stir to incorporate into the vegetables. Lift foil edges to seal the vegetables in a pouch. Let stand 5 minutes to allow vegetables to absorb flavors. Serve vegetables with sliced pork.