



Miracle

TENNESSEE TITANS 2019 CABERNET SAUVIGNON

brand notes

On January 8, 2000, Titans fans witnessed a legendary play that will live on forever. The Music City Miracle. With 16 seconds remaining in the AFC Wild Card playoff game, the Titans pulled off a cross-field lateral pass on a kickoff return for a game-winning touchdown. Celebrate this historic moment and toast the miracles to come with The Foolish Club 2019 Cabernet Miracle. With a complex flavor that's easy to enjoy, this wine is a classic with a memorable finish, just like the game from which it takes its name.

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 team started as the Houston Oilers in 1959. Bud Adams, a Houston oil businessman, founded the team.



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18
servings

5m
prep

1h
cook time

try with
dry reds

Stubb's BBQ Snack Mix

Ingredients

3 cups corn square cereal
2 cups corn chips
1 cup pretzels
1 cup roasted almonds
1 cup oyster crackers
6 tablespoons butter, melted
1/4 cup Stubb's® Original Barbecue Sauce
2 teaspoons McCormick® Chili Powder
1 teaspoon McCormick® Oregano Leaves
1 cup Parmesan crisps, lightly crushed
3 ounces beef jerky, roughly chopped

Directions

Preheat oven to 250°F.

Mix cereal, crackers, corn chips, pretzels, parm crisps and jerky in large bowl. Set side.

Combine melted butter, BBQ sauce and spices. Pour over cereal mixture and toss to coat evenly.

Spread mixture over rimmed baking sheet and bake, stirring every 15 minutes, until golden and crispy, about 1 hour. Cool to room temperature, then stir in almonds.