



Rough & Dressed

TENNESSEE TITANS 2018 RED WINE

brand notes

Nashville is a city of contradictions. High heels and cowboy boots. Country clubs and honky tonks. As a logging town, we produced both raw woods and refined cuts, symbolizing both aspects of our complex personality. With that heritage in mind, we are proud to bring you Rough & Dressed: a Napa Valley red blend that embodies our blue collar grit and cosmopolitan culture.

winemaker notes

This Napa Valley red blend primarily includes Cabernet Sauvignon along with smaller amounts of Cabernet Franc, Merlot, Syrah and Zinfandel. The wine has flavors of blackberry and cherry, combined with notes of coffee and tobacco. It has a dry finish with prolonged berry fruit. With its balanced tannins, this wine can be enjoyed now or aged in the cellar.

Appellation: Napa Valley

Varietals: Cabernet Sauvignon | Cab Franc | Merlot | Syrah | Zinfandel

Alc: 14.5%

Released: September 2025



profile

Nose: Blackberry | Cherry

Mouth: Coffee | Tobacco | Balanced tannins | Berries



Serve: Cellar Temp (55°F - 60°F) to Slightly Colder

Aging: 10+ years

Pairs well with: Grilled ribeye | Lamb chops | Duck confit | Mushroom risotto | Dark chocolate | Gouda | Gruyère

Similar to: Adorn Red Blend and Terroir Cellars 2020 Cabernet Sauvignon

Fun fact: Eddie George rushed for over 10,000 yards with the Titans, a franchise record.



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4
servings

10m
prep

12m
cook time

try with
dry reds

Peach Pork Chops

Ingredients

4 boneless pork chops, 1/2-inch thick
(about 1 1/4 pounds)
1 teaspoon Lawry's® Seasoned Salt
1 tablespoon olive oil
1 can (15 ounces) sliced peaches
1/4 cup firmly packed brown sugar
1 tablespoon vinegar

Directions

Sprinkle both sides of pork chops evenly with seasoned salt.

Heat oil in large nonstick skillet on medium heat. Add pork chops; cook 4 minutes per side or until desired doneness. Remove from skillet; keep warm.

Drain peaches, reserving 1/4 cup of the juice. Stir juice, sugar, and vinegar into skillet. Bring to boil. Reduce heat to low. Add peaches; simmer 2 minutes. Spoon over pork chops to serve.