

2018 Artisan 5 Cabernet Sauvignon

The sustainably-grown grapes used for this vintage of our Artisan 5 Cabernet Sauvignon come from Rutherford, located in the middle of the Napa Valley, where Cabernet Sauvignon is king. Extended maceration during fermentation produces a dark robe and rich, complex aromas. Ripe dark fruits, like blueberry, blackberry, prune and black currant envelop the nose. After a few swirls, flavors of dried herbs, like thyme and lavender, as well as aromas of caramel and maple syrup, take hold. Toasted oak, cigar box and cedar are present in the finish. The mouthfeel offers generous, silky tannins from the fruit and oak. The mouthfeel is powerful and the finish is intense. This young wine is at the beginning of a long journey of aging. Invest in our 2018 Artisan 5 Cabernet Sauvignon for many years of fabulous tasting experiences.

This wine will pair with barbeque ribs, braised short ribs, grilled rib eye steak or veal chops. Enjoy it with the featured recipe: "Peppered Herb Beef Tenderloin with Gravy."



Tolerant Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2018
- **VARIETAL(S):** 80% Cabernet Sauvignon and 20% Merlot
- **APPELLATION:** Napa Valley
- **ALCOHOL:** 14.5%
- **AGEING POTENTIAL:** 7 - 10 years
- **SERVE:** decant as needed
- **PAIRINGS:** Camembert, Gorgonzola, Brie or aged Cheddar

tidbit: The Napa Valley vineyards used in this wine employ many sustainable techniques, like housing for birds of prey for rodent abatement, bees for pollination of nearby plants and cover crops to increase the soil's nitrogen and solar powered agricultural equipment.

WINESHOP AT HOME

\$72.00

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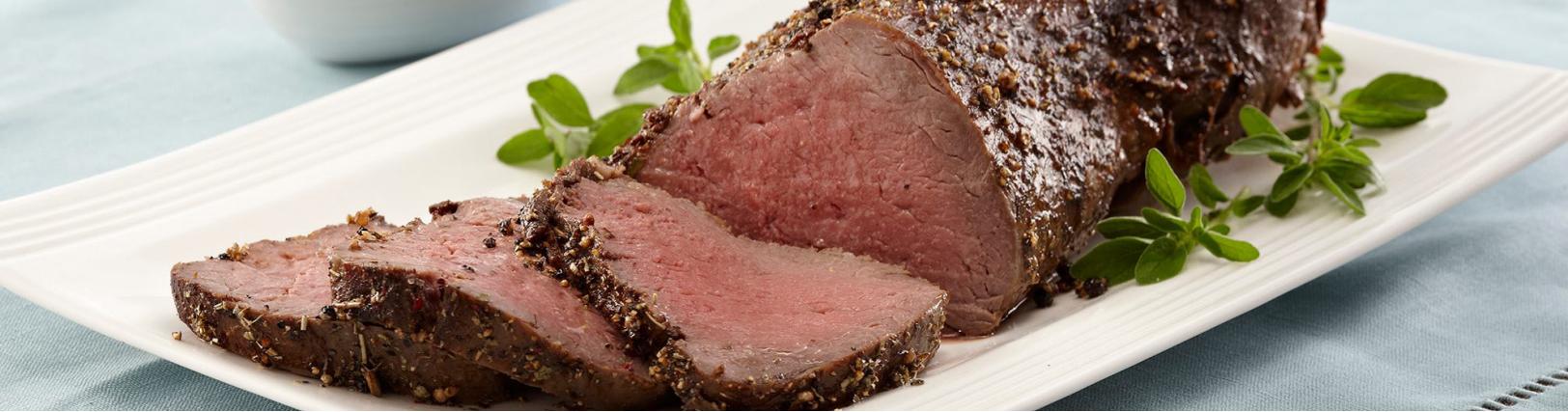
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RECIPE PAIRING: Peppered Herb Beef Tenderloin with Gravy

INGREDIENTS

2 tablespoons McCormick Gourmet™ Organic Peppercorn Melange, coarsely cracked
1 tablespoon McCormick Gourmet™ Organic Italian Seasoning
1 1/2 teaspoons McCormick Gourmet™ Sicilian Sea Salt
1 teaspoon McCormick Gourmet™ Organic Garlic Powder
1 teaspoon McCormick Gourmet™ Organic Mustard, Ground
1 whole trimmed beef tenderloin, 5 to 6 pounds
2 tablespoons butter
3 tablespoons flour
2 cups Kitchen Basics® Original Beef Stock

DIRECTIONS

Preheat oven to 450°F. Mix seasonings in small bowl. Reserve 2 teaspoons for gravy. Rub remaining seasoning mixture on beef tenderloin. Place beef tenderloin on rack in foil-lined roasting pan, folding thin end under.

Roast 40 to 50 minutes or until beef tenderloin is desired doneness. Remove from oven. Let stand 15 minutes.

Meanwhile, for the gravy, melt butter in medium saucepan on medium heat. Add flour and reserved seasoning mixture. Cook and stir 2 minutes. Gradually whisk in stock. Bring to boil. Reduce heat to low; simmer 5 to 10 minutes or until thickened. Slice beef tenderloin and serve with gravy.

Makes 16 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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