

Glory Cellars 2017 Hero's Blend

For this Hero's Blend, we sourced grapes from Spring Mountain and Carneros in the Napa Valley. Low yields of three to four tons per acre, meticulous sorting at harvest, extended maceration during fermentation and twenty months of ageing in French oak barrels complete the list of accomplishments for this magic recipe. This Bordeaux-style blend is radiant with fruit-forward aromas like blueberry, blackberry and cherry. The French oak is bursting in the finish, completing a mature nose with notes of cigar box and tobacco. On the palate, the wine is silky smooth and will develop even further with age. Merlot and Cabernet Franc were grown in the cooler terroir of Carneros, a key to the complexity of this wine. The secret to the longevity of this great red wine, as in all reds, is its acidity. You can enjoy this 2017 now, or with a little cellaring, your patience will be rewarded.

Serve our 2017 Glory Cellars Hero's Blend with a rack of lamb, roast beef, roasted pork loin or a grilled rib eye steak. Enjoy it with the featured recipe: "Beef Medallions in Portobello Wine Sauce."



Tolerant Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2017
- **VARIETAL(S):** 48% Cabernet Sauvignon, 33% Merlot, 14% Cabernet Franc, 3% Malbec and 2% Petit Verdot
- **APPELLATION:** Napa Valley
- **ALCOHOL:** 14%
- **AGEING POTENTIAL:** 5 years
- **SERVE:** room temperature; decant after 2 years
- **PAIRINGS:** cheeses such as Brie, Camembert or sharp Cheddar

tidbit: Raise your glass & celebrate the glory of those who do not seek it, yet serve our nation every day. With every sale of this wine, \$2 will be donated to our "Raise Your Glass" corporate giving program, benefitting America's Mighty Warriors, a 501(c)3 non-profit.

WINESHOP AT HOME

\$45.00

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RECIPE PAIRING : Beef Medallions in Portobello Wine Sauce

INGREDIENTS

1 cup Kitchen Basics® Original Beef Stock
1/2 cup Madeira wine Substitutions available
1 tablespoon McCormick Gourmet™ Organic Thyme
1/2 teaspoon McCormick Gourmet™ Organic Garlic Powder
1/2 teaspoon McCormick Gourmet™ Organic Black Pepper, Coarse Ground
2 large portobello mushrooms, thinly sliced
1 tablespoon butter
1 1/2 pounds beef tenderloin steaks, 1-inch thick
1/2 medium onion, sliced
1 teaspoon flour
1/2 teaspoon salt

DIRECTIONS

Mix stock, wine, thyme, garlic powder and pepper in medium bowl until well blended. Add mushrooms; toss to coat well.

Melt butter in large nonstick skillet on medium-high heat. Add steaks; cook 8 to 10 minutes or until desired doneness, turning once. Remove steaks from skillet; keep warm. Add onion to skillet; cook and stir 2 minutes or until softened. Add flour and salt; cook 1 minute, stirring constantly.

Pour mushroom mixture into skillet. Boil 10 to 12 minutes or until sauce is thickened and mushrooms are tender, stirring occasionally. Add steaks to sauce; heat 1 minute. Serve immediately.

Makes 6 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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