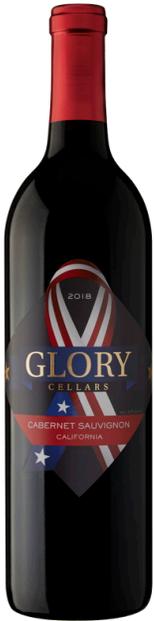


Glory Cellars 2018 Cabernet Sauvignon

Our Glory Cellars 2018 Cabernet Sauvignon displays a dark, rich purple robe. The nose of this wine reveals dark fruits, like blackberry, black cherry and some slightly more aggressive boysenberry, followed by notes from the oak treatment, like vanilla, tobacco and toasted oak. The mouthfeel begins with a medium intensity and soft tannins. This elegant, polished wine displays fruit-forward characters and a balanced structure. The young tannins open up and provide a lush finish. This is a classic, young Cabernet to enjoy with grilled steak, roast beef, meatloaf or game meat. Enjoy it with the featured recipe: "Rosemary Pork Tenderloin on a bed of Spinach Roasted Red Peppers and Prosciutto."

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.



Tolerant Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2018
- **AGEING POTENTIAL:** 5 years
- **VARIETAL(S):** 100% Cabernet Sauvignon
- **SERVE:** room temperature
- **APPELLATION:** Lodi
- **PAIRINGS:** cheeses such as Brie, sharp Cheddar or Camembert
- **ALCOHOL:** 14%

tidbit: Cabernet Sauvignon-based wines are tracked and traded like stocks. *Worth* magazine has mentioned that an investment in wine can offer returns similar to those of gold or jewelry. Well, you know what to do now!

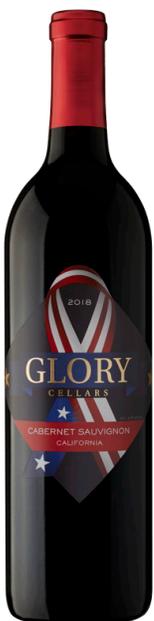
WINESHOP AT HOME

\$29.00

Glory Cellars 2018 Cabernet Sauvignon

Our Glory Cellars 2018 Cabernet Sauvignon displays a dark, rich purple robe. The nose of this wine reveals dark fruits, like blackberry, black cherry and some slightly more aggressive boysenberry, followed by notes from the oak treatment, like vanilla, tobacco and toasted oak. The mouthfeel begins with a medium intensity and soft tannins. This elegant, polished wine displays fruit-forward characters and a balanced structure. The young tannins open up and provide a lush finish. This is a classic, young Cabernet to enjoy with grilled steak, roast beef, meatloaf or game meat. Enjoy it with the featured recipe: "Rosemary Pork Tenderloin on a bed of Spinach Roasted Red Peppers and Prosciutto."

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.



Tolerant Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2018
- **AGEING POTENTIAL:** 5 years
- **VARIETAL(S):** 100% Cabernet Sauvignon
- **SERVE:** room temperature
- **APPELLATION:** Lodi
- **PAIRINGS:** cheeses such as Brie, sharp Cheddar or Camembert
- **ALCOHOL:** 14%

tidbit: Cabernet Sauvignon-based wines are tracked and traded like stocks. *Worth* magazine has mentioned that an investment in wine can offer returns similar to those of gold or jewelry. Well, you know what to do now!

WINESHOP AT HOME

\$29.00



RECIPE PAIRING : Rosemary Pork Tenderloin on Spinach Roasted Red Peppers and Prosciutto

INGREDIENTS

1 tablespoon McCormick Gourmet™ Organic Rosemary, crushed
2 teaspoons McCormick Gourmet™ Organic Paprika
1 teaspoon McCormick Gourmet™ Organic Black Pepper, Coarse Ground
1 teaspoon McCormick Gourmet™ Sicilian Sea Salt
1 1/2 pounds pork tenderloin
3 tablespoons olive oil, divided
1/2 cup finely chopped red onion
2 ounces very thin prosciutto slices, cut into thin strips
1 clove garlic, minced
2 packages (5 to 6 ounces each) baby spinach leaves
1 tablespoon honey
1 tablespoon sherry vinegar
1/2 cup jarred roasted red peppers, cut into thin strips

DIRECTIONS

Preheat oven to 350°F. Mix rosemary, paprika, pepper and sea salt in small bowl. Brush pork with 1 tablespoon of the oil. Rub seasoning mixture all over pork. Heat 1 tablespoon of the remaining oil in large deep ovenproof skillet or Dutch oven on medium-high heat. Add pork; cook 5 minutes or until browned on all sides.

Roast in skillet 15 minutes or until desired doneness. Transfer pork to cutting board. Cover loosely with foil. Let stand 10 minutes before slicing.

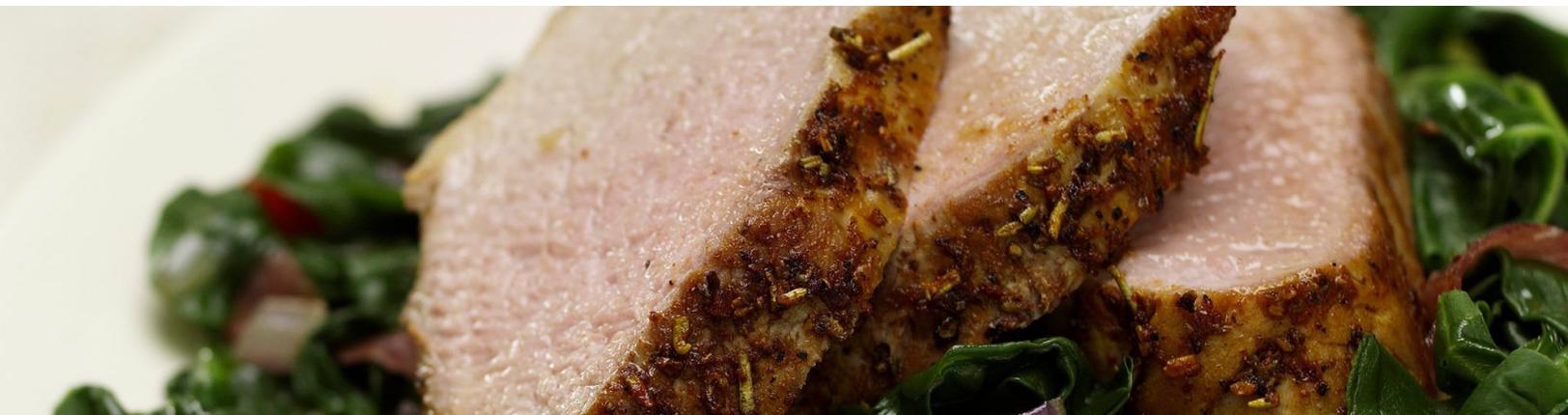
Meanwhile, heat remaining 1 tablespoon oil in same skillet on medium heat. Add onion; cook and stir 3 minutes. Add prosciutto and garlic; cook and stir 1 minute. Add spinach and red peppers; toss to mix well. Add honey and vinegar; cook 2 minutes or until spinach slightly wilted, tossing frequently.

Slice pork into 1/2-inch thick slices. Serve over spinach mixture.

Makes 6 servings.

WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



RECIPE PAIRING : Rosemary Pork Tenderloin on Spinach Roasted Red Peppers and Prosciutto

INGREDIENTS

1 tablespoon McCormick Gourmet™ Organic Rosemary, crushed
2 teaspoons McCormick Gourmet™ Organic Paprika
1 teaspoon McCormick Gourmet™ Organic Black Pepper, Coarse Ground
1 teaspoon McCormick Gourmet™ Sicilian Sea Salt
1 1/2 pounds pork tenderloin
3 tablespoons olive oil, divided
1/2 cup finely chopped red onion
2 ounces very thin prosciutto slices, cut into thin strips
1 clove garlic, minced
2 packages (5 to 6 ounces each) baby spinach leaves
1 tablespoon honey
1 tablespoon sherry vinegar
1/2 cup jarred roasted red peppers, cut into thin strips

DIRECTIONS

Preheat oven to 350°F. Mix rosemary, paprika, pepper and sea salt in small bowl. Brush pork with 1 tablespoon of the oil. Rub seasoning mixture all over pork. Heat 1 tablespoon of the remaining oil in large deep ovenproof skillet or Dutch oven on medium-high heat. Add pork; cook 5 minutes or until browned on all sides.

Roast in skillet 15 minutes or until desired doneness. Transfer pork to cutting board. Cover loosely with foil. Let stand 10 minutes before slicing.

Meanwhile, heat remaining 1 tablespoon oil in same skillet on medium heat. Add onion; cook and stir 3 minutes. Add prosciutto and garlic; cook and stir 1 minute. Add spinach and red peppers; toss to mix well. Add honey and vinegar; cook 2 minutes or until spinach slightly wilted, tossing frequently.

Slice pork into 1/2-inch thick slices. Serve over spinach mixture.

Makes 6 servings.

WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.