

# McKenna 2018 Trilogy

Our McKenna Trilogy is a tried and true favorite. This release is primarily composed of Cabernet Sauvignon from Napa and a second Cabernet Sauvignon from Lake County. The wine displays very dense and mature dark fruit, like black cherry, black currant and blackberry. The nose wanders and then reveals layers of chocolate, mocha, toasted oak and vanilla. This luscious oak provides plenty of tannins in the mouthfeel. There is a good amount of acidity to balance its rigid structure. Heavy in Cabernet Sauvignon, this wine will get better and better with a couple years of ageing.

The texture of this wine is best paired with grilled steak, roast beef, meatloaf or meat lasagna. Enjoy it with the featured recipe: "Peppercorn Herb Crusted Beef Tenderloin."



**Tolerant Vinotypes** will particularly enjoy this wine!

- **VINTAGE:** 2018
- **VARIETAL(S):** 75% Cabernet Sauvignon and 25% Zinfandel
- **APPELLATION:** California
- **ALCOHOL:** 14.5%
- **AGEING POTENTIAL:** 4 - 5 years
- **SERVE:** decant; serve at room temperature
- **PAIRINGS:** Camembert, Brie or potato skins

*tidbit:* Cabernet Sauvignon is the result of crossing Cabernet Franc and Sauvignon Blanc, believed to have occurred sometime during the 1600s in Bordeaux.

WINESHOP AT HOME

\$32.00

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## RECIPE PAIRING : Peppercorn Herb Crusted Beef Tenderloin

### 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, about 5 to 6 pounds

### DIRECTIONS

Preheat oven to 450°F. Mix seasonings in small bowl. Rub seasoning mixture evenly over 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 before slicing.

*Makes 16 servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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