

# Deluge 2018 Storm

Our Deluge brand is reserved for a special wine. Two-thirds of our Deluge 2018 Storm is Cabernet Sauvignon sourced from the Spring Mountain appellation on the western hills of the Napa Valley and the last third is Cabernet Franc from Lodi. Low yields of three-to-four tons per acre, a meticulous sorting at harvest, an extended maceration during fermentation and several months of ageing in French and American oak barrels complete this winning blend. This wine has a beautiful dark color in the glass with dark fruit like black currant, blueberry, blackberry and plum. The toasted oak is bursting in the finish. Aromas develop in the finish with notes of cigar box, vanilla and dark chocolate. On the palate, the wine has layers of silky smooth tannins. Cabernet Sauvignon and Franc create a perfect marriage of two great terroirs. Good acidity and a medium-to-long intensity put the final touch on this future powerhouse. Serve our 2018 Deluge Storm with a rack of lamb, roasted pork loin or a grilled New York strip steak. Enjoy it with the featured recipe: "Pan Seared Steak."



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

- **VINTAGE:** 2018
- **AGEING POTENTIAL:** 6 - 7 years
- **VARIETAL(S):** 65% Cabernet Sauvignon and 35% Cabernet Franc
- **SERVE:** room temperature; decant after several years of ageing
- **APPELLATION:** California
- **SMALL BITES:** Brie, Camembert, bacon-wrapped potato or charcuterie
- **ALCOHOL:** 14%

*tidbit:* Weather is the main cause of Bordeaux varietal vintage variation and in higher elevations like Spring Mountain, you will see even more variation caused by weather.

WINE SHOP AT HOME

\$50.00

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## RECIPE PAIRING : Pan Seared Steak

### INGREDIENTS

1 boneless strip steak, about 1-inch thick (3/4 pound)  
1/2 teaspoon sea salt from McCormick® Sea Salt Grinder  
1/2 teaspoon McCormick® Garlic Powder  
1/4 teaspoon McCormick® Black Pepper, Ground  
1/4 teaspoon McCormick® Rosemary Leaves  
1 tablespoon vegetable oil  
1 tablespoon butter  
1/4 cup red wine

### DIRECTIONS

Preheat oven to 400°F. Mix salt, garlic powder, pepper, and rosemary in small bowl. Sprinkle evenly over both sides of steak.

Heat cast iron skillet on high heat until hot. Add oil; reduce heat to medium. Sear steak 1 to 2 minutes per side or until browned. Transfer skillet to oven. Bake until steak is desired doneness; about 4 to 6 minutes for medium rare (130°F to 135°F) or about 7 minutes for medium (140°F to 145°F).

Carefully remove pan from oven. Transfer steak to cutting board and let stand 5 minutes. Meanwhile, add butter to skillet on medium heat, stirring until melted. Add red wine. Cook 1 minute, stirring to release brown bits from bottom of pan. Serve red wine sauce with steak.

*Makes 2 servings.*

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Recipe & photo courtesy of McCormick & Company, Inc.



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