

# Family Ranch Aged on Bourbon Oak Red Wine

This special Family Ranch Red Wine was aged with Bourbon oak for three months before bottling. We used medium-toast French Oak to achieve the right balance. This is a new style of wine for WineShop At Home. The nose is very structured, beginning with a dominance of Bourbon-like aromas, such as caramel, honey, butterscotch and cinnamon. Fruity components, like strawberry, blackberry and blueberry are present in the finish. This is a very smooth, dry red with a lush attack of intense red fruit. It has a round, pleasant mouthfeel. Creamy notes along with the oaky, Bourbon-like flavors make for a perfect finish.

This is a very smooth, easy-to-drink wine to enjoy with lasagna, Brazilian steak with tangy chimichurri, carne asada fajitas or grilled vegetables. Try it with the featured recipe: "Applewood BBQ Burgers."



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

- **VINTAGE:** non-vintage
- **VARIETAL(S):** 46% Cabernet Franc, 30% Cabernet Sauvignon, 15% Ruby Cabernet, 6% Petit Verdot and 3% Syrah
- **APPELLATION:** California
- **ALCOHOL:** 14%
- **AGEING POTENTIAL:** 3 years
- **SERVE:** room temperature
- **SMALL BITES:** provolone, Cheddar or grilled vegetables

*tidbit:* First released in 2014, Bourbon barrel-aged wines boost the flavor and richness of several varietals like Cabernet Sauvignon, Zinfandel, red blends and even Chardonnay.

WINESHOP AT HOME

\$29.00

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## RECIPE PAIRING : Applewood BBQ Burgers

### INGREDIENTS

1 pound lean ground beef  
2 tablespoons McCormick® Grill Mates® Applewood Rub  
1 medium onion, thinly sliced  
1 small red bell pepper, thinly sliced  
4 hamburger rolls  
1/4 cup barbecue sauce

### DIRECTIONS

Mix ground beef and Rub until well blended. Shape into 4 patties.

Grill over medium heat 4 to 6 minutes per side or until burgers are cooked through (internal temperature of 160°F). Grill onion and bell pepper in grill basket or grill rack 3 to 4 minutes or until tender and lightly browned, stirring frequently.

Serve burgers on rolls topped with grilled onions, bell peppers and barbecue sauce.

*Makes 4 servings.*

07202020-09-0285-01-01

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Recipe & photo courtesy of McCormick & Company, Inc.



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