



# Talmage Cellars

## CABERNET SAUVIGNON

### WINEMAKER NOTES

Our Talmage Cabernet Sauvignon represents the best that this powerful varietal has to offer. Our Winemaker has extensive Cabernet Sauvignon experience, having worked with several world class producers from the Medoc and Napa Valley. Cabernet Sauvignon can display black cherry, blackberry, blueberry and plum. As the wine matures, warm spices, vanilla, black pepper, tobacco and leather aromas can develop from aging in toasted oak barrels. This is a dry wine with layered tannins that coat the mouth from beginning to finish. This classic Cab is elegant, charming, robust and has a long finish.

### VARIETALS

100% Cabernet Sauvignon | Sometimes with Merlot, Cab Franc or Petit Verdot

### APPELLATION

California

### RELEASED

Available year-round

### SERVE

Room temp

### AGING

4 years

### ALCOHOL

13.5%



### FUN FACT

This wine is available with your personalized label when ordered by the Half-Case, Case or in Personalized Gifts. Great for business gifts and special occasions.

### PAIRINGS

Lamb chops | Grilled steak | Cocktail meatballs | Baked Brie | Gouda

### About the Brand

Custom label wines crafted from premium grapes grown in California's finest vineyards, displaying varietal character every year. Label shown is an example of what you can create.



8  
SERVINGS

5 M  
PREP

16 M  
COOK TIME

TRY WITH  
DRY REDS

## Zesty Red Wine and Herb Steak

### INGREDIENTS

- 1 tablespoon butter
- 4 teaspoons McCormick® Grill Mates® Montreal Steak Seasoning
- 1 tablespoon McCormick® Perfect Pinch® Italian Seasoning
- 1 tablespoon French's® Classic Worcestershire Sauce
- 1 teaspoon McCormick® Garlic Powder
- 1/4 cup oil
- 1/4 cup red wine
- 2 pounds boneless beef sirloin, (about 1-inch thick)

### DIRECTIONS

Mix all ingredients, except steak, in small bowl. Place steak in large resealable plastic bag or glass dish. Add marinade; turn to coat well.

Refrigerate 30 minutes or longer for extra flavor. Remove steak from marinade. Discard any remaining marinade.

Grill over medium-high heat 8 minutes per side or until desired doneness.