Terroir Cellars

2020 CABERNET SAUVIGNON

VEGAN | GLUTEN FREE

WINEMAKER NOTES

For the first time ever, WineShop At Home is venturing to the slopes of the Red Mountain Appellation in Washington State to bring you this 2020 Cabernet Sauvignon. This dark wine displays dense, mature fruit, like black cherry, black currant, plum and blackberry. The nose later reveals layers of tobacco, leather and vanilla-toasted oak. This luscious wine provides ample tannins in the attack and mouthfeel. After the first wave of tannins, there is a good amount of acidity to balance the structure and provide backbone for long ageing potential. Ending with a second layer of tannins centered around vanilla and creamy oak toast, the finish is round and silky and will charm all Cab drinkers.

VARIETALS

100% Cabernet Sauvignon

APPELLATION

Red Mountain, Washington

RELEASED

August 2021

SERVE

Room temp

AGING

5+ years

ALCOHOL

14.5%

DRY — SWEET

FUN FACT

Washington State is second only to California in terms of premium table wine production in America, with over 750 wineries. The vineyards are at the same latitude as Burgundy and Bordeaux in France.

PAIRINGS

Meat lasagna | Barbecue ribs | Ribeye | Bacon wrapped blue cheese-stuffed dates | Cheddar| Camembert | Brie

About the Brand

Ter-roir /ter'wär/ *noun*
The complete natural environment in which a wine is produced.

WineShop At Home

Please enjoy responsibly. WineShop At Home, Napa, CA. BWN-CA-15384, WA Permit #402750.

$40

16
SERVINGS

5M
PREP

7H 30M
COOK TIME

TRY WITH
DRY REDS

Smoked Black Pepper Brisket

INGREDIENTS

1 beef brisket, about 5 pounds
1/2 cup McCormick® Grill Mates® Coarse Black Pepper & Flake Salt Seasoning
1/2 cup Kitchen Basics® Original Beef Stock

DIRECTIONS

Rub brisket on all sides with Seasoning. Wrap brisket in plastic wrap and refrigerate overnight.

Preheat smoker to 225°F according to manufacturer's directions, using your favorite hardwood, such as mesquite, pecan or hickory wood.

Remove plastic wrap and place brisket in smoker, fat side up, on grate. Smoke brisket 3 to 4 hours, or until internal temperature reaches 175°F and a crisp bark (or crust) forms over surface of meat.

Remove brisket from smoker. Place brisket in center of large sheet of heavy duty foil, pulling sides up around meat. Pour beef stock around brisket. Wrap brisket completely to seal in stock. Return wrapped brisket to smoker. Cook at least 1 1/2 hours (up to 3 1/2 hours) longer or until meat is tender and internal temperature reaches about 205°F.

Remove brisket from smoker. Open foil slightly to vent; let stand 10 minutes. Close and re-wrap foil. Let brisket stand 30 minutes to allow juices to be reabsorbed.

Slice brisket across the grain to serve.

Recipe & photo courtesy of McCormick & Company, Inc.