Somersville Cellars

2020 RED MERITAGE

SUGAR FREE | GLUTEN FREE

WINEMAKER NOTES

Red Meritage is a wine that blends the traditional varietals of the Bordeaux Appellation in France. With our 2020 Red Meritage, we blended Cabernet Sauvignon, Petit Verdot and Cabernet Franc, all of which were sustainably grown in Lodi. These three varietals bring their own twist to the tannins, color and structure. This young, vigorous dry red blend has a deep purple robe. The nose is intense with dark fruit like blackberry, cherry and black currant. A second nose of mature characters of leather, tobacco and cigar box is also perceptible. This wine is built for longevity and will start displaying more mature characters throughout its aging. The mouth has a light, fruity attack that is quickly overpowered by the tannins. This wine has a lot of depth, balance and a silky finish.

VARIETALS

78% Cabernet Sauvignon | 14% Cabernet Franc | 8% Petit Verdot

APPELLATION

Lodi

SUSTAINABLY GROWN

RELEASED

August 2021

SERVE

Room temp

AGING

5+ years

ALCOHOL

14.5%

DRY — SWEET

FUN FACT

Bordeaux red blends are generally made from a combination of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec and Carménère.

PAIRINGS

Duck confit | Beef tenderloin | Prime rib | Game | Mini quiche | Brie | Sharp Cheddar | Camembert

About the Brand

Somersville Cellars artisan wines are crafted from premier winegrowing regions of California to celebrate the classic and emerging varietals of Bordeaux.

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

$36

6
SERVINGS

15M
PREP

30M
COOK TIME

TRY WITH
DRY REDS

Beef Medallions in Portobello Wine Sauce

INGREDIENTS

1 cup Kitchen Basics® Original Beef Stock
1/2 cup Madeira wine
1 tablespoon McCormick Gourmet™ Organic Thyme Leaves
1/2 teaspoon McCormick Gourmet™ Organic Garlic Powder
1/2 teaspoon McCormick Gourmet™ Organic Coarse Ground Black Pepper
2 large portobello mushrooms, thinly sliced
1 tablespoon butter
1 1/2 pounds beef tenderloin steaks, 1-inch thick
1/2 medium onion, sliced
1 teaspoon flour
1/2 teaspoon salt

DIRECTIONS

Mix stock, wine, thyme, garlic powder and pepper in medium bowl until well blended. Add mushrooms; toss to coat well.

Melt butter in large nonstick skillet on medium-high heat. Add steaks; cook 8 to 10 minutes or until desired doneness, turning once. Remove steaks from skillet; keep warm. Add onion to skillet; cook and stir 2 minutes or until softened. Add flour and salt; cook 1 minute, stirring constantly.

Pour mushroom mixture into skillet. Boil 10 to 12 minutes or until sauce is thickened and mushrooms are tender, stirring occasionally. Add steaks to sauce; heat 1 minute. Serve immediately.

Recipe & photo courtesy of McCormick & Company, Inc.