



Harlow Court

2020 CABERNET SAUVIGNON

winemaker notes

This wine hails from the small appellation of Moon Mountain in Sonoma Valley. There are only 1,500 acres planted in this appellation, with most vineyards between 1,200 and 2,000 feet of elevation. This organic, sustainable vineyard was planted in 1996 and designed to produce a negative carbon footprint. This Cabernet Sauvignon was aged in French oak barrels for 16 months with minimal intervention. The oak treatment shines through in the nose, along with ripe blackberry and black currant. Aromas of vanilla, licorice and dark chocolate gently appear. The French oak integration makes this wine approachable and ready to enjoy now. This elegant, mature Cab will open up after a few minutes in the glass or a decanter. Cabernet Sauvignon is known as the king of grapes, and you are in the presence of royalty with Harlow Court.

Appellation: Sonoma Valley

Varietals: 100% Cabernet Sauvignon

Alc: 14%

Released: August 2023



About the Brand

Open your senses to the allure and mystery that lies behind the door of Harlow Court. We invite you to open the door.

profile

Nose: Blackberry | Black currant | Vanilla | Licorice | Dark chocolate | Toasted oak

Mouth: Integrated | Approachable | Elegant | Mature



Serve: Room temp

Aging: 5 years

Vinotype: Tolerant

Pairs well with: Duck confit | Roast beef | Rack of Lamb | Stuffed portobello mushrooms | Brie | Gruyere

Similar to: Harlow Court 2013 Cabernet Franc and 2018 Artisan 5 Cabernet Sauvignon

Fun fact: 80% of the movie *Bottleshock* was shot in the Moon Mountain district of Sonoma Valley.



video,
awards
& more





4
servings

15m
prep

30m
cook time

try with
dry reds

Steak and Wild Mushrooms in Red Wine Sauce

Ingredients

1/2 cup red wine, divided
1/4 cup plus 1 tablespoon olive oil, divided
1 tablespoon McCormick® Whole Thyme Leaves
1 tablespoon French's® Classic Worcestershire Sauce
1 1/4 teaspoons McCormick® Sea Salt Grinder
1 teaspoon McCormick® Garlic Powder
2 New York strip steaks, 3/4-inch thick (about 1 pound)
1/2 cup thinly sliced shallots or onion
1 package (8 ounces) assorted wild mushrooms or cremini (baby bellas) mushrooms, sliced
2 tablespoons balsamic vinegar
1/4 teaspoon McCormick® Coarse Ground Black Pepper

Directions

Mix 1/4 cup each of the wine and oil, 2 teaspoons of the thyme, Worcestershire sauce, 1 teaspoon of the sea salt and garlic powder 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.

Meanwhile, heat remaining 1 tablespoon oil in large skillet on medium heat. Add shallots; cook and stir 3 minutes. Add mushrooms; cook and stir 3 minutes. Add remaining 1/4 cup wine, vinegar, remaining 1 teaspoon thyme, pepper and remaining 1/4 teaspoon sea salt. Simmer 10 minutes or until sauce is slightly thickened and mushrooms are tender. Set aside to keep warm.

Remove steak from marinade. Discard any remaining marinade. Grill over medium heat 6 to 8 minutes per side or until steak is desired doneness. Serve each portion of steak with about 1/3 cup mushrooms in red wine sauce.