



# Harlow Court

2021 PRIVATE RESERVE

## winemaker notes

Our Harlow Court Private Reserve is a blend of 2021 Cabernet Sauvignon, Merlot and Petit Verdot. The Cab is from Lake County and Alexander Valley, where lower vine yields produce a higher concentration of grapes. The Merlot and Petit Verdot, grown sustainably in Lodi, yield fruit, aroma and complexity to the wine. This Bordeaux-style blend, also called a Red Meritage, offers dark fruit aromas like blueberry, plum, blackberry and black currant. Several months of French and American oak aging reveals vanilla, cedar and cigar box characters. On the palate, the wine is young and compact. Over the next few months and even years, a stunning evolution and softening of the tannins will ensue in this intense red blend.

**Appellation:** California

**Varietals:** 68% Cabernet Sauvignon | 20% Merlot | 12% Petit Verdot

**Alc:** 13.8%

**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:** Blueberry | Plum | Blackberry | Black currant | Toasted oak | Vanilla | Cedar | Cigar box

**Mouth:** Compact | Tannic | Intense



**Serve:** Room temp

**Aging:** 5 years

**Vinotype:** Tolerant

**Pairs well with:** Rack of lamb | Quiche | French onion soup | Sharp Cheddar

**Similar to:** Deluge 2018 Storm & Somersville Red Meritage

**Fun fact:** A red Bordeaux blend or Meritage in the U.S. is comprised of at least two of these six varietals: Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot or Carmenère. Recently Bordeaux added Arinarnoa, Castets, Marselan, and Touriga Nacional to the list.



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**5**  
servings

**5m**  
prep

**10m**  
cook time

**try with**  
dry reds

## Balsamic Lamb Chops

### Ingredients

1 package McCormick® Grill Mates® Garlic, Herb & Wine Marinade Seasoning Mix  
1/4 cup olive oil  
2 tablespoons balsamic vinegar  
2 tablespoons water  
1 teaspoon McCormick® Whole Rosemary Leaves  
1 teaspoon French's® Chardonnay Dijon Mustard Squeeze Bottle  
2 pounds bone-in lamb loin or blade chops, trimmed

### Directions

Mix Marinade Mix, oil, vinegar, water, rosemary and mustard in small bowl. Place lamb chops in large resealable plastic bag or glass dish. Add marinade; turn to coat well.

Refrigerate 15 minutes or longer for extra flavor. Remove lamb chops from marinade. Discard any remaining marinade.

Grill over medium-high heat 3 to 5 minutes per side or until desired doneness.