



McKenna

2022 CABERNET SAUVIGNON

winemaker notes

Our 2022 McKenna Cabernet Sauvignon is a young, powerful and complex dry red which will continue to develop for several years and yet already displays elegance. This wine starts with dark, lush raspberry, blackberry and blueberry. In a second nose, dry herbal notes, leather, cedar, toasted oak, dark chocolate and a hint of black truffle come through. The attack in the mouth is dry, nuanced and fruity. Layered tannins appear from the mid-palate to the finish and build with every sip. Mild tannins shine in the finish.

Appellation: Lodi

Varietals: 100% Cabernet Sauvignon

Alc: 14.5%

Released: September 2023



About the Brand

With its traditional family crest, McKenna pays tribute to family, the heart of every celebration.

profile

Nose: Powerful | Complex | Elegant | Raspberry | Blackberry | Blueberry | Dry herbs | Leather | Cedar | Toasted oak | Dark chocolate | Black truffle

Mouth: Dry | Elegant | Fruity | Layered tannins



Serve: Room temp

Aging: 5 years

Vinotype: Tolerant

Pairs well with: Grilled steak | Roast beef | Meatloaf | Game meat | Stuffed mushrooms | Chocolate cake | Camembert | Brie | Cheddar

Similar to: Above 2021 Cabernet Sauvignon and Terroir Cellars 2019 Cabernet Sauvignon

Fun fact: The dark color of Cabernet Sauvignon comes from the grape skin pigment called anthocyanin. There are between 500 and 2,000 milligrams per liter depending on the skin's thickness.



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& more



16
servings

25m
prep

45m
cook time

try with
dry reds

Gluten Free Chocolate Cake with Chocolate Buttercream Frosting

Ingredients

CHOCOLATE CAKE

1 cup plus 2 teaspoons unsweetened cocoa powder, divided
3/4 cup cornstarch
3/4 cup sorghum flour
1/2 cup tapioca flour
1 1/4 teaspoons xanthan gum
3/4 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
2 cups granulated sugar
1 cup vegetable oil
4 ounces semi-sweet chocolate, melted
4 eggs
1 teaspoon McCormick® All Natural Pure Vanilla Extract
1 cup buttermilk

CHOCOLATE BUTTERCREAM FROSTING

1 cup (2 sticks) butter, softened
1 teaspoon McCormick® All Natural Pure Vanilla Extract
1 box (16 ounces) confectioners' sugar
1/4 cup unsweetened cocoa powder
1/4 cup milk

Directions

Preheat oven to 350°F. For the Cake, grease 2 (9-inch) round cake pans with oil. Coat with each pan with 1 teaspoon of the cocoa powder. Set aside. Mix remaining 1 cup cocoa powder, cornstarch, sorghum flour, tapioca flour, xanthan gum, baking powder, baking soda and salt in medium bowl. Set aside.

Beat granulated sugar and oil in large bowl with electric mixer on medium speed until well blended. Add melted chocolate; mix well. Beat in eggs, 1 at a time. Stir vanilla into buttermilk. Gradually add flour mixture alternately with buttermilk mixture, beating on low speed after each addition until smooth. Do not overbeat. Pour batter into prepared pans.

Bake 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pans; cool completely on wire rack.

For the Frosting, beat butter and vanilla in large bowl until light and fluffy. Mix confectioners' sugar and cocoa powder. Gradually add to butter, beating well after each addition and scraping sides and bottom of bowl frequently. Add milk; beat until light and fluffy. If frosting is too thick to spread, gradually beat in additional milk. Fill and frost cooled cake with Frosting.