



# Albion

## 2019 CABERNET SAUVIGNON

### WINEMAKER NOTES

Our new Albion 2019 Cabernet Sauvignon is young and ready to enjoy now, but it is also built for longevity and ageing. The nose provides enjoyable fruit forward characters, like blueberry, plum and cranberry. Cabernet Sauvignon is a master among all varietals when it comes to ageing gracefully. Currently, the finish has notes of pepper, tobacco and a hint of toasted oak. As the wine matures, notes of mocha, leather, coconut and vanilla will appear. The mouth starts with powerful tannins and the structure is tannic and complex. A second wave of tannins coats the mouth and extends all the way to the finish. This strength is reinforced by a good amount of alcohol, above 14%.

### VARIETALS

100% Cabernet Sauvignon

### APPELLATION

Lodi



### RELEASED

June 2020

### SERVE

Room temp

### AGING

5 - 6 years

### ALCOHOL

14.3%



### FUN FACT

The word "Sauvignon" is believed to derive from the French "sauvage" which means wild.

### PAIRINGS

Steak | Meatloaf | Pork tacos | Brie with artisan bread | Camembert

### About the Brand

Albion celebrates the iridescent, mother-of-pearl, ever-changing color of the abalone shell, reflecting the complex layers in these wines.



12  
SERVINGS

10M  
PREP

2H 45M  
COOK TIME

TRY WITH  
DRY REDS

## Prime Rib au Poivre

### INGREDIENTS

- 1 boneless beef rib roast, about 4 to 6 pounds
- 2 tablespoons French's® Dijon Mustard Squeeze Bottle
- 2 tablespoons minced garlic
- 2 tablespoons McCormick Gourmet™ Organic Peppercorn Melange, coarsely cracked

### DIRECTIONS

Preheat oven to 350°F. Trim excess fat from top of beef, leaving a layer of fat about 1/4-inch thick. Place meat on rack in shallow roasting pan. Mix mustard and garlic in small bowl; spread over top of beef. Sprinkle cracked peppercorns over mustard mixture.

Roast, uncovered, until internal temperature reaches 135°F for medium-rare (1 3/4 to 2 1/4 hours) or 150°F for medium (2 1/4 to 2 3/4 hours). Cover with foil and let stand 15 minutes before carving. (The temperature of the meat will rise about 10° during standing.)