



# Above

2023 CABERNET SAUVIGNON

## winemaker notes

Our Above Cabernet Sauvignon was grown in a sustainable vineyard in eastern Lodi. The 2023 growing season in Lodi was exceptional. This vintage has been praised for its fantastic color, great flavor, lower alcohol content due to the longer growing season and lower sugar levels. This wine displays dark fruit aromas like blueberry, cherry and blackberry. Later, coffee, tobacco leaves, black pepper, dried herbs and cacao characters develop in the finish. Oak aging reveals itself in the mouthfeel more than the nose. The youth of this Cab will evolve, becoming smoother over time with medium intensity and a long finish.

**Appellation:** Lodi

**Varietals:** 100% Cabernet Sauvignon

**Alc:** 14.3%

**Released:** December 2024



## About the Brand

Look up to the Northern Lights and admire the ever-changing sky as with our Above brand. Using an innovative printing technique, no two labels are alike.

## profile

**Nose:** Blueberry | Cherry | Blackberry | Coffee | Tobacco leaves | Black pepper | Dried herbs | Cacao

**Mouth:** Oak | Smooth | Medium intensity | Long finish



**Serve:** Room temp

**Aging:** 4 years

**Pairs well with:** Roast beef | Rack of lamb | Grilled chicken | Stuffed mushrooms | Havarti | Monterey | Camembert | Cheddar

**Similar to:** Previous Above Cabernet Sauvignon and Symbio Malbec

**Fun fact:** During a blind-tasting in 1976 featuring some of the best French wines, Californian Cabernet became famous by winning first place in many categories.



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& more



4  
servings

20m  
prep

40m  
cook time

try with  
dry reds

## Mushroom Confit Bánh Mì

### Ingredients

#### CONFIT MUSHROOMS

- 1 medium shallot, peeled and mashed
- 4 medium garlic cloves, smashed
- 4 large sprigs fresh rosemary
- 4 large sprigs fresh thyme
- 4 large sprigs fresh oregano
- 2 teaspoons McCormick Gourmet™ Organic Coriander Seed
- 2 teaspoons McCormick® Whole Black Pepper
- 2 pieces McCormick Gourmet™ All Natural Whole Cloves
- 2 McCormick® Bay Leaves
- 4 pieces star anise, such as El Guapo® Star Anise
- 1 1/2 pounds Portobello mushroom caps, sliced
- 3 1/3 cups vegetable oil, plus more for brushing
- 1 teaspoon McCormick® Sea Salt Grinder
- 3 tablespoons red wine vinegar

#### CITRUS AIOLI

- 3/4 cup Kewpie® mayonnaise
- 1 medium lemon, zested
- 2 teaspoons fresh lemon juice

#### BÁNH MÌ

- 4 demi-baguettes, or 6-inch crusty rolls, split lengthwise
- 1 large carrot, cut into matchsticks (about 1 cup)
- 2 Persian or mini cucumbers, cut into ribbons
- 2 cups mixed greens
- 1 medium red chili, stemmed and thinly sliced
- 1 green onion, thinly sliced, green part only
- 1/4 cup fresh cilantro leaves

### Directions

For the Mushroom Confit, place shallot, garlic, fresh herbs, coriander, peppercorns, cloves, bay leaves and star anise in center of double layer of cheesecloth. Wrap to enclose, tying tightly with butcher twine. Set aside.

Heat large heavy-bottom saucepan on medium-high heat. Brush mushrooms lightly with oil. Sear mushrooms on each side just until lightly browned, about 30 seconds per side. Reduce heat to low; sprinkle evenly with salt.

Add oil and herb sachet to saucepan (oil should cover mushrooms). Heat on medium heat until temperature reaches about 180°F (80°C) on an instant read thermometer (this should take about 10 minutes). Reduce heat to low. Cook 25 minutes. Stir in vinegar; cook 5 minutes longer. Remove from heat. Use a slotted spoon to remove mushrooms from oil. Reserve oil for another use. Set mushrooms aside, keeping warm until ready to serve.

Meanwhile, for the Citrus Aioli, whisk all ingredients in small bowl until well blended. Cover and refrigerate until ready to serve.

To assemble Bánh Mì, split rolls lengthwise, being careful not to cut all the way through. Spread rolls evenly with Citrus Aioli. Layer baguette with carrot, cucumber and mixed greens. Spoon Confit Mushrooms onto rolls, draining any excess oil. Top with sliced chili, green onion and cilantro to serve.