



Midnight Dreary

BALTIMORE RAVENS 2018 RED WINE

brand notes

A blend of figurative language swirled into a descent of madness. Where we ponder, weak and weary. Tracing love and loss and undying devotion. Poe's never-ending remembrance lives on in the spirit of the city and the team that is his namesake. The prophet Raven cries, Nevermore.

winemaker notes

This Napa Valley red blend primarily includes Cabernet Sauvignon along with smaller amounts of Cabernet Franc, Merlot, Syrah and Zinfandel. The wine has flavors of blackberry and cherry, combined with notes of coffee and tobacco. It has a dry finish with prolonged berry fruit. With its balanced tannins, this wine can be enjoyed now or aged in the cellar.

Appellation: Napa Valley

Varietals: Cabernet Sauvignon | Cab Franc | Merlot | Syrah | Zinfandel

Alc: 14.5%

Released: September 2025



profile

Nose: Blackberry | Cherry

Mouth: Coffee | Tobacco | Balanced tannins | Berries



Serve: Cellar Temp (55°F - 60°F) to Slightly Colder

Aging: 10+ years

Pairs well with: Grilled ribeye | Lamb chops | Duck confit | Mushroom risotto | Dark chocolate | Gouda | Gruyère

Similar to: Adorn Red Blend and Terroir Cellars 2020 Cabernet Sauvignon

Fun fact: The team's name "Ravens" was chosen to honor the celebrated poet Edgar Allan Poe, who lived in Baltimore and wrote his famous poem, "The Raven," there.



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6
servings

20m
prep

35m
cook time

try with
dry reds

Hearty Beef Stew with Roasted Winter Vegetables

Ingredients

- 1 cup cubed butternut squash
- 1 cup cubed carrots
- 1 cup cubed parsnips
- 1 cup cubed sweet potatoes
- 1 cup cubed onion
- 2 tablespoons olive oil, divided
- 1 1/2 pounds boneless beef sirloin steak, cut into 1-inch cubes
- 3/4 cup chicken stock
- 3 McCormick® Bay Leaves
- 1/2 teaspoon McCormick® Whole Thyme Leaves
- 1/2 teaspoon McCormick® Coarse Black Pepper
- 1/2 teaspoon salt
- 1/4 cup dry red wine

Directions

Preheat oven to 425°F. Toss vegetables with 1 tablespoon of the oil. Arrange in single layer on large baking sheet. Roast 20 minutes or until vegetables are golden brown.

Meanwhile, heat remaining 1 tablespoon oil in large skillet on medium-high heat. Brown beef in batches. Return all beef to skillet. Add roasted vegetables, stock, wine, salt, pepper, thyme and bay leaves.

Bring to boil. Reduce heat to low; simmer 10 minutes or until sauce is slightly thickened. Remove bay leaves before serving.