



Warehouse District

CLEVELAND BROWNS 2018 RED WINE

brand notes

From the mid-19th century and the decades that followed, Clevelanders came here to work. Morning to night, dawn to dusk, they filed in and out of this small sliver of downtown to keep the city humming and buzzing with the sounds and smells of industry. Now, whether it's before or after a Cleveland Browns game or any other moment worth an escape from the daily grind, it's where they come to play with a vibrant mix of restaurants, nightclubs and mixed-use space. Its past, however, hasn't been forgotten. Rather, with the same timeless Victorian facades workers would see at the start of their day, it's fully embraced and appreciated in what is now a nationally recognized historic district.

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 Warehouse District was designated a Cleveland Landmark District and a National Register District, recognizing its historical significance.



learn
more





4
servings

10m
prep

20m
cook time

try with
dry reds

Classic Chicken Paprika

Ingredients

1 pound small boneless skinless chicken breast halves
2 1/2 teaspoons McCormick® Paprika
1/2 teaspoon McCormick® Sea Salt Grinder
1/8 teaspoon McCormick® Pure Ground Black Pepper
1 tablespoon olive oil
1 cup chopped onion
1 can (14 1/2 ounces) diced tomatoes, undrained
1/3 cup light cream

Directions

Season chicken with 1/2 teaspoon of the paprika, sea salt, and pepper.

Heat oil in a large nonstick skillet on medium-high heat. Add chicken; cook 3 minutes per side or until browned. Remove chicken from skillet. Add onion to skillet; cook and stir for 3 minutes or until softened.

Stir in tomatoes and remaining 2 teaspoons paprika. Bring to a boil. Return chicken to skillet. Reduce heat to low; cover and simmer for 8 to 10 minutes or until chicken is cooked through. Stir in cream until well blended. Serve over hot cooked noodles and sprinkle with chopped parsley, if desired.