



Glory Cellars

2020 HERO'S BLEND

winemaker notes

Celebrate our third release of Hero's Blend, representing the highest of quality and craftsmanship. Our first vintage took us to the slopes of Spring Mountain with a wonderful Bordeaux-style blend. In addition to Spring Mountain, we've now expanded the adventure by blending grapes from Calistoga, Mount Veeder and St. Helena. Apart from the Zinfandel, this is a true Left-Bank, Bordeaux-style blend. The wine shows a beautifully rich color in the glass with layers of dark fruit such as black currant, blueberry, blackberry and plum. Toasted oak bursts on the finish, where aromas of cigar box and vanilla begin to unfold. On the palate, the wine offers layers upon layers of silky, smooth young tannins. All of the varietals come together in a perfect marriage of exceptional terroir. Hero's Blend has good acidity, a balanced mouthfeel and enough alcohol to provide a superb finish. Its vibrant young tannins will mature gracefully for years, resting safely in the back of your wine cabinet.

Appellation: Napa Valley

Varietals: 82% Cabernet Sauvignon | 6% Merlot | 5% Zinfandel | 4% Petit Verdot | 3% Cabernet Franc

Alc: 14.5%

Released: November 2025



profile

Nose: Black currant | Blueberry | Blackberry | Plum | Cigar box | Vanilla

Mouth: Silky and smooth tannins | Superb balance



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

Aging: 8+ years

Pairs well with: New York strip steak | Rack of lamb | Charcuterie | Baked potato | Parmesan truffle popcorn | Camembert | Aged Cheddar

Similar to: Prior Glory Cellars Hero's Blend and Artisan 5 Masterpiece

Fun fact: The main influence for vintage to vintage variation is the weather, which you get to taste when using grapes from higher elevations in Napa Valley, like Mount Veeder or Spring Mountain.

About the Brand

Raise Your Glass for America's Mighty Warriors and celebrate the glory of those who serve our nation every day. With every sale, \$2 is donated to our "Raise Your Glass" program, benefitting America's Mighty Warriors, a 501(c)3 non-profit.



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6
servings

10m
prep

16m
cook time

try with
dry reds

Grilled Montreal Flank Steak with Charred Tomato Salsa

Ingredients

1 package McCormick® Grill Mates® Montreal Steak Single Use Marinade, divided
1 1/2 pounds flank steak
4 medium plum tomatoes, quartered lengthwise
1 small yellow bell pepper, cored and quartered
1/2 small red onion, cut into thick slices
Olive Oil
Salt and pepper, to taste

Directions

For the Steak, reserve 1 tablespoon of the Marinade; set aside in medium bowl. Place steak in large resealable bag or glass dish. Add remaining Marinade; turn to coat well. Refrigerate 30 minutes or longer for extra flavor.

For the Salsa, brush tomatoes, pepper and onion lightly with olive oil. Sprinkle with salt and pepper to taste. Grill vegetables 8 to 10 minutes or until tender and charred, turning occasionally. Cool slightly. Coarsely chop vegetables and add to bowl with Marinade; toss lightly to coat. Set aside.

Remove steak from Marinade. Discard any remaining Marinade.

Grill steak over medium-high heat 6 to 8 minutes per side or until desired doneness. Let stand 5 minutes before slicing. Serve with Salsa.