



Glory Cellars

2023 CABERNET SAUVIGNON

winemaker notes

This Cabernet Sauvignon is a bold and expressive wine, with rich aromas of blackberry, cassis and dark cherry complemented by hints of mocha and cedar. On the palate, it delivers a full-bodied experience with layers of black currant, plum and savory notes.

With every bottle, \$2 is donated to our "Raise Your Glass" corporate giving program, benefitting America's Mighty Warriors, a 501(c)3 non-profit.

Appellation: California

Varietals: 100% Cabernet Sauvignon

Alc: 14.1%

Released: May 2026

SUGAR
FREE

About the Brand

Raise Your Glass for America's Mighty Warriors and celebrate the glory of those who serve our nation every day. Together we will make a difference.



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awards
& more

profile

Nose: Blackberry | Dark cherry | Mocha | Cedar

Mouth: Full-bodied | Savory notes | Layers of dark fruit



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

Aging: 10+ years

Pairs well with: Meatloaf | Roast chicken | Lasagna | Pepperoni pizza | BBQ ribs | Chocolate cupcakes | Aged Cheddar | Gouda | Comté

Similar to: McKenna Cabernet Sauvignon and Fleur Bleu Cabernet Sauvignon

Fun fact: Cabernet Sauvignon has higher levels of an aroma compound called Methoxypyrazine, which is why it's noted for aromas of black pepper, green peppercorn, black currant and sometimes even bell pepper.



4
servings

15m
prep

15m
cook time

try with
dry reds

Mushroom and Onion Cheeseburgers

Ingredients

- 1 tablespoon oil
- 2 cups sliced mushrooms
- 1 medium onion, thinly sliced
- 1 pound lean ground beef
- 1 tablespoon McCormick® Grill Mates® Garden Vegetable Seasoning
- 4 Swiss cheese slices
- 4 hamburger rolls

Directions

Heat oil in large skillet on medium-high heat. Add mushrooms and onion; cook and stir 4 to 5 minutes or until tender. Set aside.

Mix ground beef and Seasoning until well blended. Shape into 4 patties.

Grill over medium heat 4 to 6 minutes per side or until burgers are cooked through (internal temperature of 160°F). Add cheese slices to burgers 1 minute before cooking is completed.

Serve burgers on rolls topped with mushroom and onion mixture, lettuce and desired condiments.