



John Wayne

2023 CABERNET SAUVIGNON

brand notes

Wayne Family Estate wines are inspired by The Duke's life and how he achieved the ultimate American dream through hard work and determination. Each bottle of our wine reflects these unique traits and every bottle sold helps support the John Wayne Cancer Foundation. John Wayne beat lung cancer in 1964. He died 15 years later after a struggle with cancer of the stomach. During his struggles with cancer, he became passionate about helping others fight this terrible disease. The Foundation's mission is to lead the fight against cancer with courage, strength and grit.

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.

Appellation: California

Varietals: 100% Cabernet Sauvignon

Alc: 14.1%

Released: October 2025

SUGAR
FREE

About the Brand

America's Duke was tough, honorable, ready to laugh and share a drink—always ready to do what men had to in order to see justice done. He didn't ask you to like him. He asked you to live up to him.



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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: Burgers | Pepperoni pizza | Braised short ribs | Mushroom risotto | Chocolate truffles | Aged Cheddar | Gouda

Similar to: McKenna Cabernet Sauvignon and Fleur Bleu Cabernet Sauvignon

Fun fact: Wayne brought a mini chess board with him wherever he went so that he could play between filming movie scenes.



4
servings

10m
prep

20m
cook time

try with
dry reds

Garlic Steak Bites

Ingredients

3 large Yukon gold potatoes peeled and cut into
1/2-inch cubes
1 pound (16 ounces) ribeye steak cut into
1/2-inch cubes
1 tablespoon olive oil
2 tablespoons Lawry's® Coarse Ground with
Parsley Garlic Salt
4 tablespoons unsalted butter
1 tablespoon chopped fresh rosemary
1 tablespoon chopped fresh thyme
3 cloves minced garlic

Directions

Soak potatoes in ice water for 30 minutes to remove excess starch. Drain well. Pat dry. Set aside.

Meanwhile, place steak in medium bowl; drizzle with olive oil and sprinkle with Lawry's Garlic Salt. Toss to coat evenly.

Heat a large skillet on high heat. Add seasoned steak to skillet and cook for 3 minutes before flipping. This will help build a delicious crust on the outside of the steak bites. Flip the steak bites over; cook until they reach an internal temperature of 128°F on an instant-read thermometer. Remove from skillet. Set aside.

Add potatoes to skillet. Cook on medium-high heat for 7 to 10 minutes, stirring every 2 minutes. Reduce heat once the potatoes are golden brown and soft in the middle. Add butter, garlic, rosemary, and thyme to the skillet and mix well. Return steak to skillet, stirring to coat evenly. Serve warm and enjoy!