



Dynasty

PITTSBURGH STEELERS 2019 CABERNET SAUVIGNON

brand notes

What does it take to build a dynasty? For the Pittsburgh Steelers, it starts with scouting the right talent. In one year, the strategy paid off in a big way, where the Steelers selected four legends in a draft that provided the momentum needed to propel Pittsburgh to four championships during that decade. The Dynasty Cabernet Sauvignon pays homage to these legends who fueled the Steelers to an era of unprecedented success.

winemaker notes

This flagship Napa Valley Cabernet Sauvignon exemplifies the premier varietal of the appellation, crafted using mountain fruit from the Spring Mountain District AVA. It possesses complex notes of black cherry, blackberry and plum, enriched by nuances of toasted oak, dried currant and baking spices. The wine features fine-grained tannins and ample brightness on the palate, culminating in a refined mouthfeel and an exceptionally prolonged finish.

Appellation: Napa Valley

Varietals: 85% Cabernet Sauvignon | 6% Petit Verdot | 5% Malbec | 4% Cab Franc

Alc: 14.5%

Released: September 2025



profile

Nose: Black cherry | Blackberry | Plum | Toasted oak | Dried currant | Spices

Mouth: Rich | Intense | Dark fruit | High tannin structure



Serve: Cellar Temp (55°F - 60°F)

Aging: 10+ years

Pairs well with: Grilled steak | Beef rib roast | Mushroom risotto | Eggplant Parmesan | Smoked Gouda | Aged Cheddar

Similar to: Somersville Cellars 2020 Cabernet Sauvignon and Elance Cellars Winemaker's Blend

Fun fact: The Pittsburgh Steelers, founded in 1933, are one of the NFL's oldest franchises and have a rich history of success, including six Super Bowl titles.



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18
servings

20m
prep

0m
cook time

try with
dry reds

Chocolate Raspberry Football Cookie Truffles

Ingredients

4 cups crumbled chewy chocolate cookies
1 1/2 cups marshmallow creme
2 teaspoons McCormick® Raspberry Extract With
Other Natural Flavors
12 ounces semi-sweet chocolate, chopped
1 ounce white chocolate melted

Directions

Mix crumbled cookies, marshmallow creme and raspberry flavor in large bowl until well blended. Shape mixture into 1-inch ovals. Set aside.

Melt semi-sweet chocolate directed on package. Using a fork, dip 1 cookie truffle at a time into the chocolate. Tap back of fork 2 or 3 times against edge of dish to allow excess chocolate to drip off. Place on wax paper-lined tray.

Refrigerate 30 minutes or until chocolate is set. Spoon melted white chocolate into small resealable plastic bag. Cut a small piece from one of the bottom corners of bag. Close bag tightly then pipe lines on truffles. Let stand until chocolate is set. Store in covered container at room temperature up to 5 days.