



Yellowstone

Y RANCH RESERVE 2023 CABERNET SAUVIGNON

brand notes

It began with a vision from *Yellowstone* creator Taylor Sheridan, to capture the essence of America's most coveted land in a bottle. This California Cabernet embodies the spirit and culture of the *Yellowstone* series while honoring the timeless values of land stewardship and western heritage.

"Leverage is knowing that if someone had all the money in the world, this is what they'd buy." - John Dutton

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: November 2025

SUGAR
FREE

About the Brand

1883 Reserve Napa Valley —*Yellowstone*'s official wine brand—is a celebration of the land and culture of the *Yellowstone* series.



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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: "Yellowstone" is widely believed to have been derived from the Minnetaree Indian name Mi tse a-da-zi (Yellow Rock River).



6
servings

5m
prep

10m
cook time

try with
dry reds

Garlic Butter Mushroom and Onion Cheesesteak

Ingredients

2 tablespoons oil, divided
1 pound boneless beef sirloin or New York strip steak, thinly sliced
2 tablespoons McCormick® Grill Mates® Garlic Butter Seasoning, divided
1 package (8 ounces) sliced white or baby bella mushrooms
1 medium yellow onion, thinly sliced
1 baguette (about 16 to 18 inches long)
4 slices provolone cheese

Directions

Heat oil in large cast iron skillet on grill over medium heat. Add steak; sprinkle with 1 tablespoon of the Seasoning. Cook and stir 2 to 4 minutes or until desired doneness. Remove steak from skillet; keep warm.

Heat remaining oil in skillet. Add mushrooms and onions. Cook and stir 2 minutes; sprinkle with remaining 1 tablespoon Seasoning. Cook, stirring occasionally, until vegetables are tender. Spread vegetables in an even layer in skillet. Top with cheese slices. Heat just until cheese is melted.

Split baguette down the center without cutting through the bottom. Open bread slightly, keeping intact. Fill with steak, then top with the cheesy mushrooms and onions. Add any additional condiments or toppings. Cut into 6 sections to serve.