

3 x 4 (Side 1)



Classic in structure and finesse, Auspicion Cabernet highlights lush red and black berry fruit that build with a touch of chocolate, toffee and vanilla on a silky, lingering finish. Enjoy with pasta, chicken, grilled meats and a variety of cheeses.



- SUSTAINABLY FARMED -

Delicious recipe on reverse side!



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3 x 4 (Side 2)



Enjoy Auspicion Cabernet Sauvignon with this delicious recipe!

CLASSIC CALIFORNIA CHEESEBURGER

- 1 egg
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 pound ground beef, 90% lean
- 1/2 cup fine dry bread crumbs

- Avocado (guacamole)
- Fried egg
- Tomato
- Bibb Lettuce
- Monterey Jack Cheese

Directions:

Preheat grill, in a medium bowl whisk together egg, salt and pepper. Add ground beef and bread crumbs into the mixture and combine well. Place patties on the prepared grill. Cover and cook 6 to 8 minutes per side, or to desired doneness. Top with remaining ingredients.



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