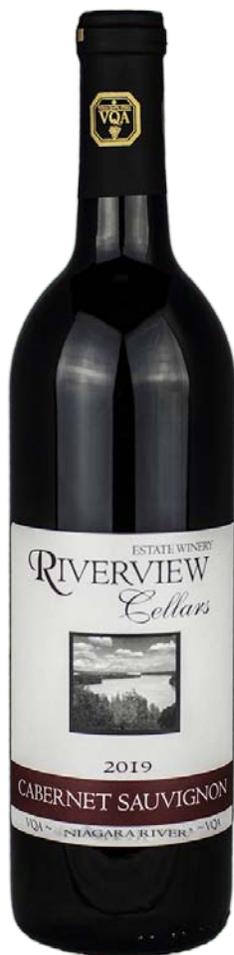


ESTATE WINERY  
**RIVERVIEW**  
*Cellars*

Tasting Notes  
and Pairing Suggestions



## 2019 Cabernet Sauvignon

One of our most unique red wines to add to your table this summer. Our 2019 Cabernet Sauvignon was aged in stainless steel rather than an oak barrel to provide fresh, jammy flavours to your palette. This wine boasts flavours of stewed raspberries, cherries and cocoa.

### Suggested Pairing: Easy Lasagna

While this wine is tremendous on its own, it pairs great with simple pastas and lasagna. The acidity and sweetness of the marinara sauce will help balance and complement the fruity notes of this Cabernet Sauvignon.

# Easy Lasagna

- Optional-1 pound lean ground beef
- 1 onion, chopped
- 1 (4.5 ounce) can mushrooms, drained
- 1 (28 ounce) jar spaghetti sauce
- 1 (16 ounce) package cottage cheese
- 1 pint part-skim ricotta cheese
- 1/4 cup grated Parmesan cheese
- 2 eggs
- 1 (16 ounce) package lasagna noodles
- 8 ounces shredded mozzarella cheese



## Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large skillet, cook and stir ground beef until brown. Add mushrooms and onions; saute until onions are transparent. Stir in pasta sauce, and heat through.
3. In a medium size bowl, combine cottage cheese, ricotta cheese, grated Parmesan cheese, and eggs.
4. Spread a thin layer of the meat sauce in the bottom of a 13x9 inch pan. Layer with uncooked lasagna noodles, cheese mixture, mozzarella cheese, and meat sauce. Continue layering until all ingredients are used, reserving 1/2 cup mozzarella. Cover pan with aluminum foil.
5. Bake in preheated oven for 45 minutes. Uncover, and top with remaining half cup of mozzarella cheese. Bake for an additional 15 minutes. Remove from oven, and let stand 10 to 15 minutes before serving.

## Additional Recipe: Easy Red Sangria

- 1 bottle of Riverview Cellars 2017 Cabernet Sauvignon
- 1 375ml bottle of spiced rum (add as much as desired)
- 1L of sprite or sparkling water (add desired amount)
- 1 sliced orange
- 1-2 cups frozen fruit of choice (strawberries, blackberries, mango)
- Mix and enjoy!