



1883 Reserve

THE WOLF 2019 CHARDONNAY

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. The Wolf Chardonnay embodies the spirit and culture of the *Yellowstone* series while honoring the timeless values of land stewardship and western heritage. The wolf is one of Montana's most important predators and has roamed the landscape and influenced the ecosystem for thousands of years. Wolves are undoubtedly a complex and important symbol in *Yellowstone*, representing both the enemies that encircle the *Yellowstone* Ranch and the ones that protect it.

winemaker notes

This distinguished Chardonnay is meticulously produced from grapes grown in the chalky soil and cooler climate of Los Carneros AVA, located in southern Napa Valley. Aged for fourteen months in French oak, this wine exhibits an exquisite harmony of fruit, oak, and vivacity on the palate. Its well-balanced fruit and tart acidity exemplify the premium quality characteristic of Napa Valley Chardonnay.

Appellation: Napa Valley

Varietals: 100% Chardonnay

Alc: 13.5%

Released: May 2025



profile

Nose: Citrus | Green apple | Vanilla | Toast | Oak

Mouth: Crisp | Bright | Acidic



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Paella | Chicken Caesar salad | Mushroom risotto | Apple pie | Cheesecake | Brie | Camembert

Similar to: Somersville Cellars 2023 Chardonnay and Elance Cellars 2023 Chardonnay

Fun fact: Sip sip hooray... May 25 is International Chardonnay Day! Chardonnay is the most-planted grape variety around the world.

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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8
servings

10m
prep

20m
cook time

try with
dry whites

Sheet Pan Chicken Fajitas

Ingredients

- 1 pound boneless skinless chicken breasts, cut into 1-inch strips
- 1 medium onion, cut into strips
- 2 bell peppers, cut into strips
- 2 tablespoons olive oil
- 1 package McCormick® Fajita Seasoning Mix
- 8 (6-inch) flour tortillas

Directions

Preheat oven to 375°F. Toss chicken and vegetables with oil in large bowl. Sprinkle with Seasoning Mix; toss to coat.

Spread chicken and vegetables evenly on large foil-lined shallow baking pan sprayed with no stick cooking spray. Bake 20 minutes or until chicken is cooked through and veggies are tender.

Spoon mixture into tortillas. Serve with assorted toppings, if desired.

Serve with assorted toppings, such as salsa, sour cream, guacamole, shredded cheese, cilantro and chopped tomatoes.