



1883 Reserve

THE CROW 2021 PINOT NOIR

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 Napa Valley Pinot Noir embodies the spirit and culture of the *Yellowstone* series while honoring the timeless values of land stewardship and western heritage. Throughout history and human mythology, the crow has been a larger-than-life symbol. A carrion feeder, a crow eats the dead. Much of our folklore—no matter the culture—paints the crow as a herald or harbinger of death. In *Yellowstone*, the crow taunts John Dutton directly with his fate.

winemaker notes

This exquisite, fruit-forward Pinot Noir is predominantly shaped by the fog from the Russian River Valley AVA in Sonoma County. This sophisticated wine presents red and black fruit notes such as cherry, raspberry, and plum, complemented by subtle hints of spice, earth, and floral aromas. It is highly aromatic, with a velvety mouthfeel, and possesses a ripe and intense fruit character.

Appellation: Russian River Valley

Varietals: 100% Pinot Noir

Alc: 14.3%

Released: May 2025



About the Brand

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



profile

Nose: Cherry | Raspberry | Plum | Spices | Earthy | Floral

Mouth: Intense fruit | Velvety



Serve: Cellar Temp (55°F - 60°F) to Slightly Colder

Aging: 10+ years

Pairs well with: Duck | Grilled salmon | Stuffed mushrooms | Dark chocolate | Brie | Goat cheese

Similar to: Elance Cellars 2021 Pinot Noir and Halcyon 2022 Pinot Noir

Fun fact: Pinot Noir is an old varietal, thought to be over 2,000 years old and was popular among the ancient Romans. By comparison, Cabernet Sauvignon is only around 600 years old.



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6
servings

5m
prep

16m
cook time

try with
dry reds

Honey Ginger Grilled Salmon

Ingredients

1/3 cup orange juice
1/3 cup soy sauce
1/4 cup honey
1 teaspoon McCormick® Ground Ginger
1 teaspoon McCormick® Garlic Powder
1 green onion, chopped
1 1/2 pounds salmon fillets

Directions

Mix all ingredients, except salmon, in small bowl. Place salmon in large resealable plastic bag or glass dish. Add marinade; turn to coat well.

Refrigerate 15 minutes or longer for extra flavor. Remove salmon from marinade. Discard any remaining marinade.

Grill over medium-high heat 6 to 8 minutes per side or until fish flakes easily with a fork.