

1883 Reserve

THE WOLF 2021 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

Balancing the fullness of fruit with the dance of elegance, this 2021 Napa Valley Chardonnay exhibits purity of fruit with melon and poached pear, then lemon custard and faint toastiness on the nose while exotic fruit notes of mango and pineapple mesh with the vanilla and spicy wood from French oak in this medium -bodied wine that finishes on a sweet note.

Appellation: Napa Valley

Varietals: 100% Chardonnay

Alc: 14.5%

Released: November 2026

SUGAR FREE | VEGAN | GLUTEN FREE | SUSTAINABLY GROWN

profile

Nose: Melon | Poached pear | Lemon custard | Lightly toasted oak

Mouth: Mango | Pineapple | Vanilla | Spices | Medium-bodied

DRY — SWEET

Serve: Cold **Aging:** 2 - 3 years

Pairs well with: Chicken pot pie | Grilled salmon | Spinach and artichoke dip | Cheesecake | Brie | Camembert | Havarti

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.

1883 RESERVE NAPA VALLEY

learn more

WineShop At Home

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24
servings

15m
prep

0m
cook time

try with
dry whites

Cowboy Caviar

Ingredients

1 can (15.5 oz) black beans, drained and rinsed
1 can (15.5 oz) pinto beans, drained and rinsed
1 can (15 oz) sweet corn, drained
1 medium red or orange bell pepper, chopped (about 1/4-inch dice)
2 stalks celery, finely chopped
1 cup (about 1/2 pint) cherry tomatoes, quartered
1/2 cup finely chopped red onion
1/3 cup light olive oil
1/3 cup cider vinegar
2 tablespoons fresh lime juice
3 tablespoons granulated sugar
1/2 teaspoon salt
1/2 teaspoon McCormick® Pure Ground Black Pepper
1/2 teaspoon McCormick® Garlic Powder
1/2 teaspoon McCormick® Ground Cumin
1/4 teaspoon McCormick® Crushed Jalapeno Pepper
1/4 teaspoon McCormick® Onion Powder
2 tablespoons finely chopped fresh cilantro

Directions

Mix beans, corn, bell pepper, celery, tomatoes and onion in large bowl.

Whisk remaining ingredients in small bowl. Pour over bean mixture, tossing to mix well.

Cover. Refrigerate at least 1 hour or overnight to allow flavors to blend. Stir before serving. Serve cold or at room temperature with tortilla chips for dipping.

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