



Cable Zero

BALTIMORE RAVENS 2021 PINOT NOIR

brand notes

During a historic showdown in the “Big Easy,” the final battle was anything but. The shutdown, lights-out defense led by Legends was called to protect a goal line once more. Seven yards & 2:39 to hold, and the confetti-shower, hoisting-trophy moment belongs to Baltimore. First down, two yards. Second down, incomplete pass. Third down, incomplete pass—again. The last down, the fourth down. With the energy of a game-clinching play, one last call, one last blitz—“A darn good blitz.”

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: September 2025



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: Grilled halibut | Blackened salmon salad | Mushroom risotto | Creme brûlée | Pumpkin cheesecake | Truffle Brie | Aged goat cheese

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

Fun fact: “Cable Zero Train” is a defensive tactic used by the Ravens to pressure the opposing quarterback, designed to force the opposing offense into making mistakes.



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12
servings

15m
prep

1h 45m
cook time

try with
dry reds

Roasted Beets

Ingredients

3 1/2 pounds assorted small beets, trimmed and cleaned
3 small red onions, each cut into 8 wedges
1 tablespoon olive oil
1 1/2 teaspoons McCormick Gourmet® Organic Crushed Rosemary
1 1/2 teaspoons McCormick Gourmet® Organic Thyme Leaves
1/2 teaspoon
2 tablespoons balsamic vinegar

Directions

Preheat oven to 425°F. Wrap 3 beets at a time in foil. Place in a shallow baking pan.

Roast for 1 hour or until beets are tender when pierced with a small knife. Cool until able to handle. Peel, then quarter beets. Toss beets, onions, oil, rosemary, thyme, and sea salt in the same baking pan.

Roast for 35 to 45 minutes or until onions are tender. Drizzle balsamic vinegar over vegetables. Roast 5 minutes longer or until vinegar is the consistency of syrup. Gently toss vegetables before serving.