



Charm

BALTIMORE RAVENS 2019 CHARDONNAY

brand notes

The charm you won't find on a bracelet. This charm grew from the rich history of this port town and now lives in the city of neighborhoods. Embrace the kindness and welcoming nature. Share the allure of the Purple city. Be more, never less. There is something special about homefield advantage, welcome to Baltimore, Hon.

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: September 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: The team's shield logo incorporates elements of the Maryland state flag, connecting the team to the state's heritage.



learn
more





10
servings

5m
prep

15m
cook time

try with
dry whites

Maryland Crab Soup

Ingredients

- 1 can (28 ounces) whole tomatoes, cut into small pieces
- 3 cups water
- 2 cups beef broth
- 1 cup frozen lima beans
- 1 cup frozen baby carrots
- 1 cup frozen yellow sweet corn
- 2 tablespoons McCormick® Chopped Onions
- 2 tablespoons OLD BAY® Classic Seafood Seasoning
- 1 pound lump crabmeat

Directions

Place all ingredients, except crabmeat, in 4-quart saucepan.

Bring to boil on medium heat. Reduce heat to low; cover and simmer 5 minutes.

Stir in crabmeat; cover and simmer 10 minutes.