



# Chesepiooc Way

BALTIMORE RAVENS 2020 CHARDONNAY

## 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

Sourced from the cool, fog-influenced climate of the Russian River Valley in Sonoma County, it benefits from a long, slow growing season that allows for the development of concentrated, layered flavors. Aged in French oak, the wine presents a harmonious balance of fruit, integrated oak, and refreshing acidity. On the palate, it reveals delicate aromas of Fuji apple, cut persimmon, ripe pear and mango, complemented by subtle toasted almond, enticing you to take another sip. The bright acidity and well-structured fruit profile make this an exemplary representation of premium Russian River Valley Chardonnay.

**Appellation:** Russian River Valley

**Varietals:** 100% Chardonnay

**Alc:** 13.5%

**Released:** September 2025



## profile

**Nose:** Mango | Fuji apple | Persimmon | Toast | Oak

**Mouth:** Bright acidity | Vibrant | Crisp



**Serve:** Cold

**Aging:** 2 - 3 years

**Pairs well with:** Grilled salmon | Mushroom risotto | Linguine with clams | Crème brûlée | Cheesecake | Brie | Camembert

**Similar to:** Talmage Cellars Chardonnay and Glory Cellars 2022 Chardonnay

**Fun fact:** The Ravens' kicker, Justin Tucker, holds the record for the longest field goal in NFL history at 66 yards.



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**18**  
servings

**10m**  
prep

**15m**  
cook time

**try with**  
dry whites

## Ultimate Hot Baltimore Crab Dip

### Ingredients

1 cup cream cheese, softened  
3/4 cup sour cream  
1/4 cup Frank's RedHot® Original Cayenne Pepper Hot Sauce  
3 tablespoons mayonnaise  
4 1/2 teaspoons OLD BAY® Classic Seafood Seasoning  
1 1/2 teaspoons French's® Classic Worcestershire Sauce  
1/4 teaspoons McCormick® Garlic Powder  
1/4 teaspoons McCormick® Black Peppercorn Grinder  
1 shallot, minced  
1 cup blue crab claw meat  
1 cup lump blue crab meat  
3/4 cup shredded sharp Cheddar cheese

### Directions

Preheat oven to 350°F. Mix all ingredients except crab meat and cheese in large bowl until combined. Gently stir in crab meat until well-mixed.

Spread mixture into 8-inch square baking dish. Sprinkle evenly with cheese. Bake, uncovered, 15 minutes until cheese is melted and dip is heated through. Serve immediately with sliced French bread or assorted crackers.