



Ravens Rise

BALTIMORE RAVENS 2021 CHARDONNAY

brand notes

It's time to Rise with Ravens Rise Chardonnay. In 2009, two live ravens arrived at The Maryland Zoo and fans of the team helped name them—Rise & Conquer. The birds and their names embody two core attributes of what it means to play and root for the Ravens. Whether faced with adversity or an opportunity, you must rise to meet the moment. And now you can with a glass of Ravens Rise Chardonnay, a beautifully balanced wine, offering vibrant aromas of ripe apple, pear, and citrus, with subtle notes of vanilla and toasted almond.

winemaker notes

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Appellation: California

Varietals: 100% Chardonnay

Alc: 13.5%

Released: September 2025

SUGAR
FREE

profile

Nose: Ripe apple | Pear | Toasted almond

Mouth: Citrus zest | Crisp | Refreshing



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Chicken piccata | Mushroom ravioli | Roasted Brussel sprouts | Margherita pizza | Fruit tart | Brie | Fontina

Similar to: Celestial Cellars 2022 Chardonnay and Fleur Bleu 2023 Chardonnay

Fun fact: Rise and Conquer have attended each Ravens home game since 2009 and have made many special appearances at Ravens events.



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18
servings

30m
prep

20m
cook time

try with
dry whites

Baltimore Purple Twist Cupcakes

Ingredients

CUPCAKES

1 package (2-layer size) white cake mix
35 drops Purple McCormick® Neon Food Colors & Egg Dye
20 drops Blue McCormick® Neon Food Colors & Egg Dye
2 teaspoons McCormick® All Natural Pure Vanilla Extract

PURPLE TWIST FROSTING

1 cup (2 sticks) butter softened
2 teaspoons McCormick® All Natural Pure Vanilla Extract
4 cups confectioners' sugar (1 pound)
2 tablespoons milk
35 drops Pink McCormick® Neon Food Colors & Egg Dye
25 drops Blue McCormick® Neon Food Colors & Egg Dye
1/2 teaspoon McCormick® Black Food Color

Directions

Prepare cake mix as directed on package, adding food colors and vanilla. Spoon into paper-lined muffin pan.

Bake as directed on package for cupcakes. Cool cupcakes on wire rack.

For the Purple Twist Frosting, beat butter and vanilla in large bowl with electric mixer on medium speed until light and fluffy. Gradually add confectioners sugar, beating well after each addition and scraping sides and bottom of bowl frequently. Add milk; beat until light and fluffy. (If frosting is too thick to spread, gradually beat in additional milk.)

Divide frosting in half into 2 bowls. Stir in pink and blue food colors into 1 bowl to make purple. Stir black food color into second bowl. Fit a pastry bag with a large star tip. Fill bag with both colors of frosting, placing them side by side in bag. Pipe frosting onto cupcakes.