



Rocket 99

BALTIMORE RAVENS 2020 PINOT NOIR

brand notes

How do you prepare for an opponent riding an 11-game win streak, heavily favored at Mile High? You give them 76 minutes and 42 seconds of Ravens football. Double OT of Ravens football. A game-tying 70-yard touchdown pass from a quarterback built for January to a receiver who danced his way into end zones Ravens football. Oh, and with less than a minute left in regulation. Best served cold, 13 degrees cold.

winemaker notes

This Santa Barbara Pinot Noir has aromas of cherries, raspberries, blackberries, and brown sugar with notes of baking spices. On the palate, the wine opens with bright, fruit flavors of strawberries, leading to a round mouthfeel on the mid-palate and soft, velvety tannins on a long, elegant finish.

Appellation: Santa Barbara County

Varietals: 100% Pinot Noir

Alc: 14.3%

Released: September 2025



profile

Nose: Cherry | Raspberry | Blackberry | Strawberry | Brown sugar

Mouth: Fruit-forward | Velvety tannins



Serve: Cellar Temp (55°F - 60°F) to Slightly Colder

Aging: 10+ years

Pairs well with: Smoked salmon | Pork chops | Pepperoni pizza | Stuffed mushrooms | Beet salad | Brie | Gouda

Similar to: Elance Cellars 2021 Pinot Noir and Deluge 2012 Pinot Noir

Fun fact: The Ravens are a relatively young franchise, having played their first game in 1996, but have won two Super Bowl titles, in 2001 and 2013.



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18
servings

5m
prep

8hrs
cook time

try with
dry reds

Stubb's Black Bark Brisket

Ingredients

11 to 12 lb. untrimmed brisket
1 cup Stubb's® Texas All Purpose Rub
Wood chips (for smoke flavor if using charcoal)

Directions

Rub entire brisket with Stubb's Rub. Let it rest for a minimum of 30 minutes. This allows the rub to penetrate the meat.

While the brisket is resting, prepare the smoker for indirect cooking. If using charcoal, layer the soaked wood chips with the charcoal.

Cook the brisket at about 225°F to 250°F to an internal temp of 180°F. This usually takes 8 to 10 hours depending on your pit.