



Coastal

CAROLINA PANTHERS 2020 CHARDONNAY

brand notes

With over 500 miles of coastline, the Carolinas are lined with the perfect beaches to cool off on a hot, sunny day. Relax and watch the waves crash as the sun rises, go for a swim in the clear water, or enjoy the sweet sound of home. Engulf yourself in the coastal culture, it is good for the soul. We'd swim the entirety of the coastline to defend Carolina. One team, two states, one motive—to win.

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: Blue crabs are common in all North Carolina coastal waters, but their largest populations are found in the Albemarle and Pamlico Sounds.



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4
servings

10m
prep

30m
cook time

try with
dry whites

Old Bay Steamed Blue Crabs

Ingredients

Water
Vinegar
1 dozen live blue crabs
1/2 cup OLD BAY® Classic Seafood Seasoning

Directions

In a pot with a raised rack (minimum of 2 inches high), add equal quantities of water and vinegar to just below the level of the rack. Bring to a boil.

Carefully layer crabs on the rack; sprinkle each layer with OLD BAY. Cover and steam for 20 to 30 minutes on medium heat until crabs turn red.