



Horns & Tail

NEW JERSEY DEVILS 2021 CHARDONNAY

brand notes

To all the championships won, and those still to come. To always lifting up your teammates. To the unrivaled spirit of the Garden State. We raise a glass.

winemaker notes

This Chardonnay is a beautifully balanced wine, offering vibrant aromas of ripe apple, pear and citrus, with subtle notes of vanilla and toasted almond.

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: The loudest fans at Prudential Center are in Sections 233 and 122. These groups call themselves the "Crazies" and the "Diablos."



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9

servings

10m

prep

25m

cook time

try with

dry whites

Loaded Ketchup Fries

Ingredients

FRY SAUCE

- 1/2 cup mayonnaise
- 1 tablespoon McCormick® Ketchup Seasoning
from McCormick® Picnic Pack Seasoning
- 2 teaspoons white vinegar

LOADED FRIES

- 1 package (28 ounces) frozen french fries
- 4 teaspoons McCormick® Ketchup Seasoning
from McCormick® Picnic Pack Seasoning
- 1 1/2 cups shredded Colby Jack cheese
- 6 slices bacon, crisply cooked and crumbled
- 2 green onions, trimmed and chopped

Directions

For the Fry Sauce, mix all ingredients in small bowl. Cover and refrigerate until ready to serve.

For the Loaded Fries, prepare fries according to package directions. Place hot cooked fries in large bowl. Sprinkle with Ketchup Seasoning and toss to coat evenly.

Arrange fries on large, foil-lined sheet pan. Top evenly with shredded cheese and bacon. Broil on HIGH just until cheese is melted. Sprinkle with green onion and additional Seasoning, if desired. Serve with Fry Sauce for dipping.