



Foundation

PITTSBURGH STEELERS 2020 PINOT NOIR

brand notes

Love of the game. Love of the team. Love of the city. That is the foundation upon which Pittsburgh Steelers football was built. The Foundation Pinot Noir is dedicated to those who make Steelers Nation so special, both in the Steel City and across the globe.

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 Steelers' black and gold colors are taken from the city's official flag and are also symbolic of coal and iron ore, the ingredients of steel.



learn
more





18
servings

10m
prep

1h 30m
cook time

try with
dry reds

Golden Clove Glazed Ham

Ingredients

1/2 cup firmly packed brown sugar
2 tablespoons honey
1 tablespoon water
1/2 teaspoon McCormick® Ground Cloves
1 ready-to-eat ham (about 8 pounds)
McCormick® Whole Cloves

Directions

Preheat oven to 350°F. Mix sugar, honey, water, and ground cloves in small bowl. Place ham in large foil-lined roasting pan. Score top of ham in diamond pattern. Place whole cloves in centers and points of diamonds.

Bake 1 1/2 hours, basting during last 1/2 hour with spice mixture. Let stand 15 minutes before slicing.