



Amy's Promise

TENNESSEE TITANS 2020 CHARDONNAY

brand notes

Though it takes hard work over many seasons to achieve greatness, reaching the goal is well worth the wait. In that spirit, Amy's Promise Chardonnay was grown slowly to build intense flavors over time. Aged in French oak and sporting a beautiful balance of mango and toasted almond, this wine is the perfect way to celebrate the enduring commitment that Amy Adams Strunk has made to bringing Titans fans a Super Bowl Championship.

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: Amy Adams Strunk is an American businesswoman best known as the controlling owner of the NFL's Tennessee Titans.



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28
servings

5m
prep

15m
cook time

try with
dry whites

Tennessee Sausage 'N Cheese Dip

Ingredients

1/2 pound ground pork sausage, such as Odom's Tennessee Pride®
2 tablespoons butter
1 cup milk
1 package McCormick® Pork Gravy Seasoning Mix
8 ounces processed cheese product, such as Velveeta®, cubed
1 can (10 ounces) diced tomatoes and green chilies, such as Rotel®, undrained

Directions

Brown sausage in large skillet on medium-high heat. Drain fat. Set aside.

Melt butter in large saucepan on medium heat. Stir in milk and Gravy Mix with a whisk. Stirring frequently, cook on medium heat until gravy comes to boil. Reduce heat and simmer 2 minutes, stirring occasionally.

Stir in cooked sausage, cheese and tomatoes. Cook 3 to 5 minutes or until cheese is melted, stirring frequently.