

Music City Football

TENNESSEE TITANS 2021 CHARDONNAY



brand notes

This Chardonnay hits all the right notes for a city that knows how to put on a show. We aren't crushed under the weight of high expectations. We rise to the occasion. With chart-topping mouthfeel and a soul-stirring intensity, this show-stopping wine wows the crowd from the opening hit to the final encore. Give it a spin and experience Nashville's latest hit.

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: Nashville is known as "Music City" because of its long-standing history as a hub for country music and the Grand Ole Opry radio show. This moniker was popularized in the 1900s but the city's musical roots go back to the 1700s.



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16
servings

30m
prep

25m
cook time

try with
dry whites

Buffalo Chicken Dip Football Breadsticks

Ingredients

- 1 package (8 ounces) cream cheese softened
- 1/2 cup Frank's RedHot® Original Cayenne Pepper Hot Sauce
- 1/2 cup ranch dressing
- 1/2 cup crumbled blue cheese
- 1/2 cup grated Parmesan cheese (optional)
- 2 cups shredded cooked chicken
- 1 cup shredded mozzarella cheese
- 2 cans (13.8 ounces each) refrigerated pizza crust dough
- 2 tablespoons melted butter
- 3 sticks mozzarella string cheese (optional)

Directions

Preheat oven to 400°F. Mix cream cheese, RedHot® Sauce, ranch dressing, blue cheese crumbles and Parmesan in large bowl until well blended. Stir in shredded chicken. Set aside.

Line 15x10x1-inch pan with parchment paper. Sprinkle lightly with flour; set aside. Unroll each pizza crust onto lightly floured surface. Stretch each crust into large rectangle. Trim ends to create 2 large football shapes. Place 1 football on prepared pan, reshaping and stretching, as needed.

Spoon buffalo chicken dip evenly over dough on pan, leaving about 1/2-inch border around edges. Sprinkle evenly with mozzarella cheese. Carefully place second football shaped dough over top, pressing edges to seal.

Use a pizza cutter or sharp knife to make 10 cuts down each side, working from center of football to edge, leaving about 1 inch intact down the center of the football. Pinch end of each section and twist 2 times to create twisted breadsticks. Brush with melted butter.

Bake 20 to 25 minutes or until golden brown. Meanwhile, cut one string cheese stick in half lengthwise into 2 strips to create stripes at ends of football shape. Cut a second cheese stick in half lengthwise, then cut each half into 5 sections for the laces. Cut remaining cheese stick in half lengthwise for center lace. Arrange string cheese on top of the football. Return to warm oven for about 3 minutes to set, if desired, before serving.