



# B'MORE

BALTIMORE RAVENS 2021 ROSÉ

## brand notes

The strength of this football team belongs to our community of fans. Cheers to the fandom rooted in history and built to withstand adversity. Fans who flock to stadiums in all conditions and armed to defend the north. Season long aspirations with the hopes of hoisting trophies in the end. A Ravens commitment measured in millions—both time and gift. A vow to Maryland to embrace our community, lead in service, and invest in the future. Striving to set a higher standard, inspire change and be more.

## winemaker notes

This rosé from Napa Valley combines Cabernet Sauvignon and Pinot Noir in perfect harmony. It offers vibrant aromas of red fruit and citrus, with flavors of raspberry and melon. With crisp acidity and subtle floral notes on the finish, this rosé is a ballad you'll want to play over and over again.

**Appellation:** Napa Valley

**Varietals:** 78% Cabernet Sauvignon with Pinot Noir, Malbec, Syrah & Cab Franc

**Alc:** 14.1%

**Released:** September 2025



## profile

**Nose:** Watermelon | Strawberry | Red berries

**Mouth:** Vibrant fruit flavors | Floral | Citrus zest | Dry



**Serve:** Cold

**Aging:** 2 - 3 years

**Pairs well with:** Shrimp scampi | Chips & salsa | Margherita pizza | Hot wings | Sushi | Brie | Goat cheese | Burrata

**Similar to:** Elance Cellars 2023 Rosé and Figurative 2022 Rosé

**Fun fact:** Baltimore fans are collectively known as the "Ravens Flock" and sometimes "Ravens Nation".



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9  
servings

10m  
prep

10m  
cook time

try with  
dry rosé

## Sweet Soy Chicken Skewers

### Ingredients

1 pound boneless skinless chicken thighs cut into 1-inch chunks  
1 bunch green onions cut into 1-inch pieces (about 10 green onions)  
1/2 cup Thai Kitchen® Sweet Soy Garlic & Chili Everything Sauce

### Directions

Alternately thread chicken and green onion pieces onto 6-inch skewers.

Grill skewers over medium-high heat, 8 to 10 minutes or until chicken is cooked through and lightly charred, turning frequently. Brush generously with Sauce during last 2 minutes of grilling.