



Festivus Maximus

BALTIMORE RAVENS BLANC DE NOIRS

brand notes

Superstitions are silly unless they work, right? World Champions once coined the phrase Festivus Maximus out of superstition. Seven straight wins later, the team earned the right to call the postseason whatever they wanted and the rest is history. 'Tis the season, every season.

winemaker notes

This premium sparkling wine is meticulously crafted using the traditional Champagne method, comparable to the finest offerings from renowned Champagne houses in Épernay and Reims. This exceptional Blanc de Noirs from the Los Carneros AVA of Napa Valley showcases exquisite green apple and tropical notes that are carried through on the palate with a smooth, fine mousse. The wine concludes with refreshing, light tropical flavors that linger and entice another sip.

Appellation: Napa Valley

Varietals: 50% Chardonnay | 50% Pinot Noir

Alc: 12.5%

Released: September 2025



profile

Nose: Citrus | Green apple | Toasted brioche | Oak

Mouth: Crisp | Refreshing | Bright acidity | Tropical flavors



Serve: Ice-Bucket Cold

Aging: 2 - 3 years

Pairs well with: Fried shrimp | Deviled eggs | Cheesy dips | Popcorn | Dried apricots | Berries and cream | Gouda | Parmesan

Fun fact: The induction into the Ravens Ring of Honor represents the highest honor for a career of individual accomplishment resulting in team success.



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12
servings

15m
prep

38m
cook time

try with
sparkling

Ube Macapuno Cake

Ingredients

UBE CAKE

2 1/4 cups flour
1 tablespoon baking powder
1 teaspoon salt
1/2 cup (1 stick) butter, softened
1 1/2 cups granulated sugar
4 teaspoons McCormick® Artificial Ube Flavor
3 eggs
1 1/4 cup milk

COCONUT FROSTING

2 1/2 cups heavy cream
1/3 cup confectioners' sugar
1 1/2 teaspoon McCormick® Coconut Extract With
Other Natural Flavors
1/3 cup fresh young coconut meat, very finely
chopped

Directions

Preheat oven to 350°F. For the Cake, spray 3 (6-inch) round cake pans with no stick cooking spray. Mix flour, baking powder and salt in medium bowl. Set aside.

Beat butter, sugar and extract with electric mixer on medium speed until light & fluffy. Beat in eggs, 1 at a time, mixing just until blended. Alternately beat in flour mixture and milk on low speed mixing just until blended after each addition. Beat on medium-high speed 2 minutes. Pour batter into prepared pans.

Bake 32 to 38 minutes or until toothpick inserted in center comes out clean. Cool in pans 15 minutes. Remove from pans; cool completely on wire rack.

Meanwhile, for the Frosting, beat heavy cream, sugar and extract in large bowl with electric mixer until stiff peaks form. Fold in coconut.

To assemble, place first cake layer on serving platter. Spread 3/4 cup frosting over top. Add remaining cake layers, spreading 3/4 cup frosting in between. Frost top and sides of cake evenly with remaining frosting. Sprinkle with flaked coconut, if desired.