



Russell Street

BALTIMORE RAVENS 2021 CUVÉE BLANC

brand notes

Ground was broken 25 years ago to memorialize whispers of past legacies and anticipation of the future greats. Lights that illuminate the evening sky, painting a skyscape of purple hues. Our home is Russell St. where parades of purple camo meet our plaza of bronze statues and hallways with silver trophies.

winemaker notes

This is an alluring and complex white wine blend, with a sensuous offering of tropical fruits, white flowers and subtle spice. The nose is like a bouquet of flowers and jumps from the glass with ripe lemon, white peach and orange blossom followed by notes of toast and white pepper. On the tongue, lemon bursts forward with pineapple and other tropical fruit, with undertones of vanilla. The finish is bright and zingy and mingles with vanilla and subtle spices in its length.

Appellation: Napa Valley

Varietals: 83% Sauvignon Blanc | 12% Semillon | 4% Grenache Blanc | 1% Chardonnay

Alc: 14.3%

Released: September 2025



profile

Nose: Lemon | Peach | Orange blossom | Toast | White pepper

Mouth: Lemon | Pineapple | Tropical fruits | Light vanilla | Zingy



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Creamy pasta dishes | Buffalo chicken pizza | Chicken korma | White bean dip | Goat cheese | Burrata | Paneer

Similar to: Milano Cellars Fiano and Family Ranch Albariño

Fun fact: The Ravens have appeared in five AFC Championship games and won eight AFC North division titles.



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4
servings

10m
prep

10m
cook time

try with
dry whites



Classic Old Bay Crab Cakes

Ingredients

2 slices dried bread, crusts removed
Small amount of milk
1 tablespoon mayonnaise
1 tablespoon French's® Classic Worcestershire
Sauce
1 tablespoon baking powder
1 tablespoon McCormick® Parsley Flakes
1 teaspoon OLD BAY® Classic Seafood Seasoning
1/4 teaspoon salt
1 egg, beaten
1 pound lump crabmeat
2 to 3 tablespoons vegetable oil

Directions

Break bread into small pieces in a large bowl. Moisten with milk. Add mayonnaise and Worcestershire sauce; mix well. Add remaining ingredients and mix lightly. Shape into 4 patties.

Refrigerate patties for 30 minutes to help keep them together when cooking.

Heat oil in a large skillet on medium-high heat. Fry crab cakes for about 5 minutes per side or until cooked through and golden brown.