



Cat's Eye

CAROLINA PANTHERS 2019 CHARDONNAY

brand notes

You can see it in our eyes, the conviction that fuels every win. Don't mistake our flashing fangs for a smile. We will stare you down and protect what is ours.

winemaker notes

This distinguished Chardonnay is meticulously produced from grapes grown in the chalky soil and cooler climate of Los Carneros AVA, located in southern Napa Valley. Aged for fourteen months in French oak, this wine exhibits an exquisite harmony of fruit, oak, and vivacity on the palate. Its well-balanced fruit and tart acidity exemplify the premium quality characteristic of Napa Valley Chardonnay.

Appellation: Napa Valley

Varietals: 100% Chardonnay

Alc: 13.5%

Released: September 2025



profile

Nose: Citrus | Green apple | Vanilla | Toast | Oak

Mouth: Crisp | Bright | Acidic



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Paella | Chicken Caesar salad | Mushroom risotto | Apple pie | Cheesecake | Brie | Camembert

Similar to: Somersville Cellars 2023 Chardonnay and Elance Cellars 2023 Chardonnay

Fun fact: Six iconic bronze Panther statues flank the entrances of Bank of America Stadium. Unveiled in the summer of 1996, these statues are the largest sculptures ever commissioned in the United States.



learn
more





12
servings

20m
prep

1h
cook time

try with
dry whites

Beer Brined Carolina Pulled Pork Sliders

Ingredients

BEER BRINE

- 2 cups water
- 1/2 fresh lemon
- 3 cloves fresh garlic, smashed
- 2 tablespoons kosher salt
- 1 tablespoon honey
- 2 teaspoons chopped fresh parsley
- 1 teaspoon McCormick® Whole Black Peppercorns
- 1/2 teaspoon fresh thyme leaves
- 1 McCormick® Bay Leaves
- 2 cans (12 ounces each) IPA, such as Wicked Weed Brewing® Pernicious IPA

PULLED PORK

- 3 pounds bone-in pork butt (shoulder roast)
- 1/4 cup Stubb's® BBQ Rub
- 1 cup cider vinegar
- 1 tablespoon French's® Classic Worcestershire Sauce
- 1 tablespoon McCormick® Crushed Red Pepper
- 1 1/2 teaspoons kosher salt
- 1 cup Stubb's® Original Barbecue Sauce
- 12 brioche slider rolls, toasted
- 1 cup prepared coleslaw

Directions

For the Beer Brine, mix all ingredients except beer in medium saucepan. Bring to boil. Remove from heat; cool completely. Add beer, stirring gently to mix. Place pork shoulder in large (6-quart) container or large stockpot. Pour Beer Brine over top. Cover. Refrigerate 3 to 4 hours.

Remove pork from brine. Discard brine. Pat pork dry with paper towels. Rub pork all over with Bar-B-Q Rub. Mix cider vinegar, Worcestershire sauce and crushed red pepper in electronic multi-function cooker (Instant Pot®). Add pork. Close lid and set valve to Seal.

Set to cook for 55 minutes on HIGH PRESSURE. Once cooking is completed, allow pressure to release naturally with vent closed for 10 minutes. Quick release remaining pressure. Open the lid once pressure inside pot is completely released. (Check manufacturer's manual for safe operating directions.)

Transfer pork to large bowl. Shred using two forks, removing any large chunks of fat and discarding bone. Stir in kosher salt. Set aside. Skim fat from surface of cooking liquid, if desired. Mix 1 cup of the remaining cooking liquid from pot with Bar-B-Q Sauce. To serve, layer pulled pork on slider rolls. Drizzle generously with sauce mixture and top with coleslaw.