



Haunting Forest

CAROLINA PANTHERS 2021 PINOT NOIR

brand notes

Stealthy and predatory is the panther. We move with grace and authority. Coupled with our dark coats, you don't see us between the forest landscape on the ground and above, which makes us more ambiguous. Watch out or you may be the game.

winemaker notes

This exquisite, fruit-forward Pinot Noir is predominantly shaped by the fog from the Russian River Valley AVA in Sonoma County. This sophisticated wine presents red and black fruit notes such as cherry, raspberry, and plum, complemented by subtle hints of spice, earth, and floral aromas. It is highly aromatic, with a velvety mouthfeel, and possesses a ripe and intense fruit character.

Appellation: Russian River Valley

Varietals: 100% Pinot Noir

Alc: 14.3%

Released: September 2025



profile

Nose: Cherry | Raspberry | Plum | Spices | Earthy | Floral

Mouth: Intense fruit | Velvety



Serve: Cellar Temp (55°F - 60°F) to Slightly Colder

Aging: 10+ years

Pairs well with: Grilled halibut | Blackened salmon salad | Mushroom risotto | Creme brûlée | Pumpkin cheesecake | Truffle Brie | Aged goat cheese

Similar to: Elance Cellars 2021 Pinot Noir and Halcyon 2022 Pinot Noir

Fun fact: Carolina's Ron Rivera is the first Hispanic head coach to bring an NFC team to the Super Bowl.



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6
servings

15m
prep

1h 10m
cook time

try with
dry reds

Twice-Baked Pumpkin Pie Sweet Potatoes

Ingredients

6 medium sweet potatoes
1 tablespoon olive oil
2 teaspoons McCormick® Pumpkin Pie Spice,
divided
1 1/2 cups plain Greek-style yogurt, divided
2 tablespoons butter, softened
1 tablespoon packed brown sugar
1/4 teaspoon salt
1/4 teaspoon McCormick® Pure Orange Extract

Directions

Preheat oven to 350°F. Rub sweet potatoes all over with oil. Place on parchment paper-lined baking sheet. Sprinkle sweet potatoes evenly with 1 teaspoon of the pumpkin pie spice. Bake 55 minutes or until tender. Cool sweet potatoes slightly.

Make a lengthwise slit along top of each sweet potato with small knife. Squeeze ends of each sweet potato towards the middle to push the flesh out of the top. Use a spoon to scoop the flesh, leaving enough in the skin to keep the shells intact. Mix sweet potato flesh, 3/4 cup of the yogurt, butter, brown sugar, remaining 1 teaspoon pumpkin pie spice and salt in medium bowl until well blended. Spoon mixture into sweet potato shells, mounding slightly. Gently press sides of sweet potatoes together.

Bake 10 to 15 minutes or until browned and heated through. Meanwhile, mix remaining 3/4 cup yogurt and orange extract. Serve sweet potatoes with dollop of yogurt mixture and a sprinkle of additional pumpkin pie spice.