



# Nocturnal Chase

CAROLINA PANTHERS 2020 CABERNET SAUVIGNON

## brand notes

We lurk through the dark shadows of the moon using our black coats as camouflage warning enemies of our dark side with shrieking roars vibrating through the evening air. Nothing is safe. Stay alert, nighttime is when we make our move.

## winemaker notes

Our flagship Napa Valley Cabernet Sauvignon is a classic representation of the appellation's preeminent varietal. Notes of black cherry, blackberry and plum are complemented by hits of toasted oak, dried currant and baking spice. Fine-grained tannins and ample brightness on the palate give way to a polished mouthfeel and exceptionally long finish.

**Appellation:** Napa Valley

**Varietals:** 85% Cabernet Sauvignon | 6% Petit Verdot | 5% Malbec | 4% Cab Franc

**Alc:** 14.5%

**Released:** September 2025



## profile

**Nose:** Black cherry | Blackberry | Plum | Toasted oak | Dried currant | Spices

**Mouth:** Rich | Intense | Dark fruit | High tannin structure



**Serve:** Cellar Temp (55°F - 60°F)

**Aging:** 10+ years

**Pairs well with:** Grilled steak | Beef rib roast | Mushroom risotto | Eggplant Parmesan | Smoked Gouda | Aged Cheddar

**Similar to:** Somersville Cellars 2020 Cabernet Sauvignon and Elance Cellars Winemaker's Blend

**Fun fact:** Immediately following the coin toss before every home game, an honorary drummer rallies the entire stadium by hitting the massive six-foot Keep Pounding Drum four times to signify four quarters.



learn  
more





**8**  
servings

**5m**  
prep

**3h 15m**  
cook time

**try with**  
dry reds

## Carolina BBQ Ribs

### Ingredients

3/4 cup French's® Classic Yellow Mustard, divided  
1/2 cup and 2 tablespoons McCormick® Grill  
Mates® Applewood Rub, divided  
1/4 cup honey  
2 racks pork baby back ribs, about 2 pounds each

### Directions

Mix 1/2 cup of the mustard, 2 tablespoons of the Rub and honey in a small bowl. Reserve mustard sauce for basting.

Remove the thin membrane from the back of each rack of ribs. Rub ribs evenly on both sides with remaining 1/4 cup mustard. Sprinkle evenly with remaining Rub.

Prepare grill for indirect medium-low heat (275°F to 300°F). Preheat grill by turning all burners to high. Once preheated, turn burner on 1 side to medium-high. Turn off burner(s) on other side. Place ribs on unlit side of grill. Close lid.

Grill 2 to 3 hours or until ribs are tender and meat starts to pull away from bones. Baste ribs with mustard sauce. Grill 15 minutes longer or until browned.