



One Carolina

CAROLINA PANTHERS 2018 RED WINE

brand notes

Our red blend symbolizes our blended One Carolina family. One Carolina supports the Panthers, and the Panthers support and celebrate all people of Carolina. North or South, it doesn't matter: We don't see state lines. We see one community, and we stand up for each other. Some may doubt us, but we know who we are. We are the guardians of Carolina.

winemaker notes

This Napa Valley red blend primarily includes Cabernet Sauvignon along with smaller amounts of Cabernet Franc, Merlot, Syrah and Zinfandel. The wine has flavors of blackberry and cherry, combined with notes of coffee and tobacco. It has a dry finish with prolonged berry fruit. With its balanced tannins, this wine can be enjoyed now or aged in the cellar.

Appellation: Napa Valley

Varietals: Cabernet Sauvignon | Cab Franc | Merlot | Syrah | Zinfandel

Alc: 14.5%

Released: September 2025



profile

Nose: Blackberry | Cherry

Mouth: Coffee | Tobacco | Balanced tannins | Berries



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

Aging: 10+ years

Pairs well with: Grilled ribeye | Lamb chops | Duck confit | Mushroom risotto | Dark chocolate | Gouda | Gruyère

Similar to: Adorn Red Blend and Terroir Cellars 2020 Cabernet Sauvignon

Fun fact: In 1629, King Charles I of England established the province of Carolana, which included the future states of North and South Carolina.



learn
more





6
servings

10m
prep

30m
cook time

try with
dry reds

Roast Pork Tenderloin with Brown Sugar Sweet Potatoes

Ingredients

1/4 cup packed brown sugar
2 teaspoons McCormick® Chili Powder
1 teaspoon salt
1/2 teaspoon McCormick® Ground Cinnamon
1/2 teaspoon McCormick® Garlic Powder
2 medium sweet potatoes, peeled and cut into
1-inch cubes
1 medium onion, cut into thin wedges
2 tablespoons butter, melted
1 pork tenderloin, about 1 pound

Directions

Preheat oven to 375°F. Mix brown sugar and seasonings in large bowl. Reserve 2 tablespoons. Add sweet potatoes, onions and butter to bowl; toss to coat well. Arrange on large, shallow, foil-lined baking pan sprayed with no stick cooking spray.

Roast 10 minutes. Rub pork tenderloin with reserved seasoning mixture. Push sweet potatoes and onions to one side of pan. Place pork tenderloin on the other side.

Roast 25 minutes or until pork is desired doneness and sweet potatoes are tender. Slice pork and serve with sweet potatoes and onions.