



# Panther Prints

CAROLINA PANTHERS 2021 CUVÉE BLANC

## brand notes

Panthers leave their mark, whether it's on the gridiron, in the Carolinas community, or in the dense forest. Our goal is to leave an impression every day. We fight to support families and the community landscape around us.

## 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:** "Keep Pounding" is the team's mantra in honor of the late Sam Mills, a former Panthers player and coach who died of cancer.



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4  
servings

10m  
prep

30m  
cook time

try with  
dry whites

## Air Fryer Roasted Okra and Onions

### Ingredients

2 tablespoons olive oil  
1 tablespoon coconut aminos  
1 tablespoon McCormick® Salt Free Very Good Garlic by Tabitha Brown All Purpose Seasoning  
1/2 pound (8 ounces) okra, trimmed and cut into 1-inch pieces  
1 large sweet onion, cut into 1/2-inch thick slices  
Assorted Toppings such as furikake or nutritional yeast

### Directions

Mix olive oil, coconut aminos and Seasoning in large bowl. Add okra and onion, tossing to coat evenly.

Preheat air fryer on 375°F for 5 minutes. Place half of the okra mixture in air fryer basket, spreading into an even layer.

Air fry 12 to 15 minutes until lightly browned and crispy, shaking basket every five minutes. Repeat with remaining half of okra mixture. Sprinkle with furikake or nutritional yeast. Serve immediately.