



# Sweet Caroline

CAROLINA PANTHERS BLANC DE BLANCS

## brand notes

Victory means celebration, so it is fitting that our champenoise is named for the sweet taste of victory. This feeling of euphoria unites players and fans around a common goal—to win for Carolina.

## winemaker notes

This premium sparkling wine is meticulously crafted using the traditional Champagne method, comparable to the finest offerings from renowned Champagne houses in Épernay and Reims. This exceptional Blanc de Blancs from the Los Carneros AVA of Napa Valley showcases exquisite green apple and tropical notes that are carried through on the palate with a smooth, fine mousse. The wine concludes with refreshing, light tropical flavors that linger and entice another sip.

**Appellation:** Napa Valley

**Varietals:** 100% Chardonnay

**Alc:** 12.5%

**Released:** September 2025



## profile

**Nose:** Citrus | Green apple | Toasted brioche | Oak

**Mouth:** Crisp | Refreshing | Bright acidity | Tropical flavors



**Serve:** Ice-Bucket Cold

**Aging:** 2 - 3 years

**Pairs well with:** Prosciutto | Pizza | Smoked salmon | Deviled eggs | Buttered Popcorn | Brie | Goat cheese

**Fun fact:** After every home win, the Carolina Panthers play Neil Diamond's "Sweet Caroline". Players and fans join in and sing. The song has become synonymous with a Panthers victory.



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**4**  
servings

**4hrs**  
prep

**30m**  
cook time

**try with**  
sparkling

## Carolina Tangy Gold Fried Chicken

### Ingredients

1 pound Chicken Thighs, boneless/skinless  
1 cup Buttermilk  
1/4 cup Cattlemen's® Carolina Tangy Gold BBQ Sauce  
2 tbsps Franks RedHot® Original Cayenne Pepper Sauce  
6 cups All Purpose Flour, divided  
2 tbsps Grill Mates Montreal Chicken® Seasoning  
1 1/2 tps Sea Salt Mediterranean Coarse Grind  
1 tsp McCormick Culinary® Black Pepper, Pure Ground

### Directions

Preheat fryer to 350°F. In a large bowl combine buttermilk, Cattlemen's Carolina Tangy Gold BBQ Sauce, and Frank's RedHot.

Trim any excess fat off chicken pieces. Cut thighs in half length-wise. Add chicken to marinade, cover and refrigerate for at least 4 hours or overnight.

Place 3 cups of flour in a large bowl with 2 Tbsp of Cattlemen's Chicken Seasoning and whisk until well combined. Place remaining 3 cups of flour in another large bowl. Add salt and pepper and whisk until well combined.

Remove chicken from buttermilk and place on a wire rack to drain slightly. Place each chicken piece into the Cattlemen's seasoned flour individually. Squeeze the flour mixture into the chicken to create a thicker coating with ridges and bumps. Place on a clean rack and let sit for 5 minutes to allow the flour to hydrate. Repeat this process with the salt and pepper seasoned flour.

Fry chicken until golden brown and internal temperature reaches 165°F. Allow to drain on clean wire rack. Serve hot with Cattlemen's Gold Maple Syrup or Honey Mustard Aioli.