

Offensive Brut

CINCINNATI BENGALS MÉTHODE CHAMPENOISE

brand notes

Touchdown Bengals! Fans have been singing The Bengals Growl fight song since the team's first season in 1968. One phrase—"offensive brute"—perfectly represents our team's history of legendary quarterbacks, elite wide receivers, and other offensive greats. Run, pass, or boot ... no matter how we have scored, cheers to victory and win a game for Cincinnati!

winemaker notes

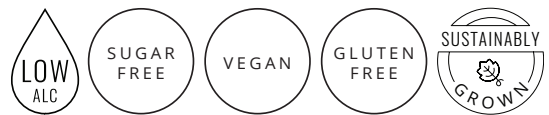
This premium sparkling wine is meticulously crafted using the traditional Champagne method, comparable to the finest offerings from renowned Champagne houses in Épernay and Reims. This exceptional Blanc de Blancs from the Los Carneros AVA of Napa Valley showcases exquisite green apple and tropical notes 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: The Bengals team got its name because its founder, Hal Pennington, was inspired by the logo on his mother's Floyd-Wells "Bengal" range stove.



learn
more





7
servings

20m
prep

30m
cook time

try with
sparkling

German Potato Salad

Ingredients

6 slices bacon chopped
3 cups water
2 pounds small red potatoes sliced 1/4-inch thick
2 tablespoons sugar
1 1/4 teaspoons salt divided
1 teaspoon McCormick® Onion Powder
1/2 teaspoon McCormick® Pure Ground Black Pepper
3 tablespoons cider vinegar
2 tablespoons French's® Stone Ground Dijon Mustard
2 teaspoons McCormick® Perfect Pinch® Gluten Free Salad Supreme Seasoning
2 tablespoons chopped fresh parsley

Directions

Cook bacon in a large skillet on medium heat for about 6 minutes or until crispy. Remove with a slotted spoon to a paper towel-lined plate. Drain bacon drippings from the skillet into a 1-cup heat-safe measuring cup or bowl. Set aside to cool slightly.

Place water, potatoes, sugar, 1 teaspoon of the salt, onion powder, and pepper in the same skillet. Bring to a boil on high heat. Cook for about 14 minutes, stirring frequently, just until potatoes are tender. Cook for 3 to 5 minutes longer, until most of the water has evaporated. Transfer the potato mixture to a large serving bowl.

Add vinegar, mustard, Salad Supreme, the remaining 1/4 teaspoon salt, and parsley to the measuring cup with reserved bacon drippings. Whisk until well blended.

Pour dressing over potatoes, tossing gently to mix. Let stand for 15 minutes. Add bacon and mix just until potatoes are creamy and slightly broken down. Serve warm.