



46 Reserve

CLEVELAND BROWNS BLANC DE BLANCS

brand notes

From the very beginning and through all of the ups and downs, the Cleveland Browns have given their fans so many reasons to celebrate. Faithful from the opening kick in 1946, entrenched by the greatness of Otto Graham and Jim Brown, reignited by the galvanizing, lovable teams of the 1980s, revived by the tradition-rich franchise's return in 1999 and electrified by the unforgettable 2020 season, Browns fans have seen it all and celebrated it all through 75 momentous years. Here's to the next 75.

winemaker notes

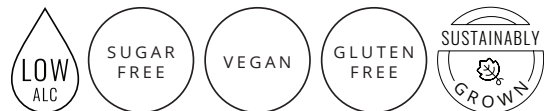
This premium sparkling wine is meticulously crafted using the traditional Champagne method, comparable to the finest offerings from renowned Champagne houses in Épernay and Reims. This exceptional Blanc de Blancs from the Los Carneros AVA of Napa Valley showcases exquisite green apple and tropical notes 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 creation of the “Dawg Pound” section of fans in the 1980s solidified the image of the Browns’ loyal and enthusiastic fans.



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24
servings

10m
prep

10m
cook time

try with
sparkling

Brown Butter Crispy Treats

Ingredients

1/2 cup (1 stick) unsalted butter
2 packages (10 ounce each) mini marshmallows
1 tablespoon McCormick® Brown Butter Naturally
Flavored Seasoning
1 teaspoons McCormick® All Natural Pure Vanilla
Extract
10 cups crispy rice cereal

Directions

Line 13x9-inch baking pan with foil. Spray with no stick cooking spray; set aside.

Melt butter in large saucepan or Dutch oven on medium-low heat. Add marshmallows, stirring constantly until marshmallows are melted. Stir in Brown Butter Seasoning and vanilla. Remove from heat.

Quickly add cereal to marshmallow mixture and stir until well coated.

Press mixture evenly into prepared pan. Sprinkle with additional Brown Butter Seasoning if desired. Cool. Cut into bars to serve. Store in airtight container.