



# Connections

CLEVELAND BROWNS 2021 PINOT NOIR

## brand notes

The best cities are the ones that have a true connection with their people, and Cleveland should be considered a perfect example as such. In this city, there's pride from a population that looks to take care of—and enjoy—the place they call home. Cleveland has dignity, and it's because its citizens have worked hard to uphold its connection with it for centuries.

## winemaker notes

This exquisite, fruit-forward Pinot Noir is predominantly shaped by the fog from the Russian River Valley AVA in Sonoma County. This sophisticated wine presents red and black fruit notes such as cherry, raspberry, and plum, complemented by subtle hints of spice, earth, and floral aromas. It is highly aromatic, with a velvety mouthfeel, and possesses a ripe and intense fruit character.

**Appellation:** Russian River Valley

**Varietals:** 100% Pinot Noir

**Alc:** 14.3%

**Released:** September 2025



## profile

**Nose:** Cherry | Raspberry | Plum | Spices | Earthy | Floral

**Mouth:** Intense fruit | Velvety



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

**Aging:** 10+ years

**Pairs well with:** Grilled halibut | Blackened salmon salad | Mushroom risotto | Creme brûlée | Pumpkin cheesecake | Truffle Brie | Aged goat cheese

**Similar to:** Elance Cellars 2021 Pinot Noir and Halcyon 2022 Pinot Noir

**Fun fact:** The team was named after its legendary first coach, Paul Brown



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8  
servings

15m  
prep

2h 45m  
cook time

try with  
dry reds

## Corned Beef and Cabbage

### Ingredients

1 corned beef brisket, trimmed (3 pounds)  
1 small onion, quartered  
2 tablespoons McCormick® Mixed Pickling Spice  
1 teaspoon McCormick® Minced Garlic  
8 small red potatoes  
2 cups baby carrots or 8 carrots, peeled and cut into 1 1/2-inch pieces  
1 small head cabbage, cored and cut into 8 wedges  
2 tablespoons butter, melted  
1 teaspoon McCormick® Parsley Flakes

### Directions

Place brisket in 6-quart saucepot or Dutch oven. Cover with about 2 quarts water. Add onion, pickling spice, and garlic; cover.

Bring just to boil. Reduce heat to low; cover and simmer 2 hours. (Do not boil.) Add potatoes and carrots; simmer 30 minutes longer. Add cabbage; simmer 15 minutes longer. Remove brisket and vegetables from saucepot.

Slice brisket across the grain. Mix butter and parsley; brush on vegetables.