



Lake Effect

CLEVELAND BROWNS 2019 CHARDONNAY

brand notes

Unpredictable. Spontaneous. Unrelenting. All it takes is a slight shift in Cleveland's perpetually swirling winds to turn the home of the Browns into a snow globe. To the visitors, it's a nightmare—an unexpected, icy slap in the face. To the Cleveland Browns and their fans—seasoned always to be ready for a sudden shift in the elements—it's a warm reminder that the ultimate home-field advantage is best served cold.

winemaker notes

This distinguished Chardonnay is meticulously produced from grapes grown in the chalky soil and cooler climate of Los Carneros AVA, located in southern Napa Valley. Aged for fourteen months in French oak, this wine exhibits an exquisite harmony of fruit, oak, and vivacity on the palate. Its well-balanced fruit and tart acidity exemplify the premium quality characteristic of Napa Valley Chardonnay.

Appellation: Napa Valley

Varietals: 100% Chardonnay

Alc: 13.5%

Released: September 2025



profile

Nose: Citrus | Green apple | Vanilla | Toast | Oak

Mouth: Crisp | Bright | Acidic



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Paella | Chicken Caesar salad | Mushroom risotto | Apple pie | Cheesecake | Brie | Camembert

Similar to: Somersville Cellars 2023 Chardonnay and Elance Cellars 2023 Chardonnay

Fun fact: Lake Erie is the 11th largest lake in the world and the fourth-largest Great Lake in surface area, but the smallest by volume.



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4
servings

2m
prep

2m
cook time

try with
dry whites

Brown Butter Salted Popcorn

Ingredients

2 tablespoons unsalted butter, melted
1/2 teaspoon McCormick® Brown Butter
Finishing Salt
12 cups plain popped popcorn

Directions

Mix butter and Brown Butter Finishing Salt in large bowl.

Add popcorn; toss to coat evenly. Serve immediately.