



Lake Effect

CLEVELAND BROWNS 2020 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

Sourced from the cool, fog-influenced climate of the Russian River Valley in Sonoma County, it benefits from a long, slow growing season that allows for the development of concentrated, layered flavors. Aged in French oak, the wine presents a harmonious balance of fruit, integrated oak, and refreshing acidity. On the palate, it reveals delicate aromas of Fuji apple, cut persimmon, ripe pear and mango, complemented by subtle toasted almond, enticing you to take another sip. The bright acidity and well-structured fruit profile make this an exemplary representation of premium Russian River Valley Chardonnay.

Appellation: Russian River Valley

Varietals: 100% Chardonnay

Alc: 13.5%

Released: September 2025



profile

Nose: Mango | Fuji apple | Persimmon | Toast | Oak

Mouth: Bright acidity | Vibrant | Crisp



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Grilled salmon | Mushroom risotto | Linguine with clams | Crème brûlée | Cheesecake | Brie | Camembert

Similar to: Talmage Cellars Chardonnay and Glory Cellars 2022 Chardonnay

Fun fact: Lake Erie was named after the Erie tribe, an indigenous people who lived along its southern shores. The name "Erie" comes from the Iroquoian word "erielhonan," which translates to "long tail".



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6
servings

7m
prep

15m
cook time

try with
dry whites

Light Lemony Trout

Ingredients

- 1 tablespoon butter
- 1 small onion, chopped
- 1 small zucchini, cut into 1/2-inch cubes
- 1/3 cup red bell pepper, chopped
- 2 cups water
- 3 1/2 teaspoons OLD BAY® Lemon & Herb Seasoning
- 2 cups instant rice
- 1 1/2 pounds trout fillets

Directions

In a large skillet melt butter on medium heat. Add onion zucchini and bell pepper. Cook and stir 5 minutes or until tender.

Stir in water and 2 teaspoons OLD BAY. Bring to boil. Stir in rice then cover and remove from heat. Let stand 5 minutes.

Place fish skin-side down on lightly greased broiler pan. Sprinkle with remaining OLD BAY.

Broil 3 to 5 minutes or until fish flakes easily with a fork. Serve with rice.