



Loyalty

CLEVELAND BROWNS 2020 PINOT NOIR

brand notes

“Diehard” doesn’t do it justice. For Browns fans, it’s a way of life that never strays off the path. Many are born into it. Others can’t help but fall in love. No matter the case, it stays with them forever—through the unforgettable moments of joy and the gut-punch moments of defeat. It’s a commitment that never wavers and only grows stronger through the years and across generations.

winemaker notes

This Santa Barbara Pinot Noir has aromas of cherries, raspberries, blackberries, and brown sugar with notes of baking spices. On the palate, the wine opens with bright, fruit flavors of strawberries, leading to a round mouthfeel on the mid-palate and soft, velvety tannins on a long, elegant finish.

Appellation: Santa Barbara County

Varietals: 100% Pinot Noir

Alc: 14.3%

Released: September 2025



profile

Nose: Cherry | Raspberry | Blackberry | Strawberry | Brown sugar

Mouth: Fruit-forward | Velvety tannins



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

Aging: 10+ years

Pairs well with: Smoked salmon | Pork chops | Pepperoni pizza | Stuffed mushrooms | Beet salad | Brie | Gouda

Similar to: Elance Cellars 2021 Pinot Noir and Deluge 2012 Pinot Noir

Fun fact: Sixteen players whose primary contributions were for the Cleveland Browns, have been inducted into the Pro Football Hall of Fame.



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8
servings

10m
prep

20m
cook time

try with
dry reds

Grilled Hot Dogs with Beer Mustard Onions

Ingredients

1 bottle lager beer
1/2 cup French's® Classic Yellow Mustard, plus
more for topping
2 tablespoons honey
2 tablespoons butter
2 cups yellow onions, sliced 1/2-inch thick
8 jumbo all-beef hot dogs, scored diagonally
8 potato hot dog rolls

Directions

Mix beer, Mustard and honey in medium bowl; set aside.

Heat large cast iron skillet on grill over medium heat 3 minutes. Melt butter in skillet. Add onions; cook 2 to 3 minutes or until softened and lightly browned. Add hot dogs to skillet and stir in beer mixture. Cook 10 minutes; stirring occasionally.

Remove hot dogs from skillet and place directly on grill; cook 2 to 3 minutes, basting with sauce from skillet. Meanwhile, toast rolls on grill, open-side down, about 30 seconds.

To serve, place hot dogs on rolls. Top with onions and drizzle with additional Mustard and desired condiments, if desired.