



Glory Cellars

2020 PINOT NOIR

winemaker notes

Glory Cellars Pinot Noir marks the first release of this varietal under the brand. Santa Barbara experiences a lengthy and cool growing season that is similar to the climate of the Burgundy region of France. Unlike in Burgundy, this Pinot Noir benefited from the dense fog that rolls in off the Pacific, contributing to an ideal climate for grapes like Chardonnay and Pinot Noir. This wine has aromas of cherries, raspberries, blackberries and black currant. Secondary notes of vanilla, brown sugar and baking spices blossom. On the palate, the wine opens with bright fruit and soft, velvety tannins. The cool Pacific Ocean influence is on full display. The finish reveals notes of light oak toast and dark chocolate. Santa Barbara definitely treated us with this medium-intensity, elegant Pinot Noir.

Appellation: Santa Barbara

Varietals: 100% Pinot Noir

Alc: 14.3%

Released: November 2025



About the Brand

Raise Your Glass for America's Mighty Warriors and celebrate the glory of those who serve our nation every day. With every sale, \$2 is donated to our "Raise Your Glass" program, benefitting America's Mighty Warriors, a 501(c)3 non-profit.



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Nose: Cherry | Raspberry | Blackberry | Black currant | Vanilla | Brown sugar | Baking spices

Mouth: Bright red fruit | Velvety tannins | Light toasted oak | Dark chocolate



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

Aging: 10+ years

Pairs well with: Roast pork | Pot roast | Lasagna | Roasted beets with goat cheese | Brie | Camembert | Blue cheese

Similar to: Family Ranch Syrah and Homage Cellars Lot 55

Fun fact: Besides being a great still wine, Pinot Noir represents around 60% of the grapes used for sparkling wine production, which is known as Blanc de Noir.



6
servings

10m
prep

30m
cook time

try with
dry reds

Roast Pork Tenderloin with Brown Sugar Sweet Potatoes

Ingredients

- 1/4 cup packed brown sugar
- 2 teaspoons McCormick® Chili Powder
- 1 teaspoon salt
- 1/2 teaspoon McCormick® Ground Cinnamon
- 1/2 teaspoon McCormick® Garlic Powder
- 2 medium sweet potatoes, peeled and cut into 1-inch cubes
- 1 medium onion, cut into thin wedges
- 2 tablespoons butter, melted
- 1 pork tenderloin, about 1 pound

Directions

Preheat oven to 375°F. Mix brown sugar and seasonings in large bowl. Reserve 2 tablespoons. Add sweet potatoes, onions and butter to bowl; toss to coat well. Arrange on large, shallow, foil-lined baking pan sprayed with no stick cooking spray.

Roast 10 minutes. Rub pork tenderloin with reserved seasoning mixture. Push sweet potatoes and onions to one side of pan. Place pork tenderloin on the other side.

Roast 25 minutes or until pork is desired doneness and sweet potatoes are tender. Slice pork and serve with sweet potatoes and onions.