

Publicly Owned

GREEN BAY PACKERS 2021 ROSÉ



brand notes

Green Bay Packers Inc., has been a publicly owned, nonprofit corporation since August 18, 1923. With 539,000 shareholders, we pride ourselves on being the only publicly-owned, not-for-profit, major league professional team in the United States. Cheers to the owners and the greatest fans in sports!

winemaker notes

This rosé from Napa Valley combines Cabernet Sauvignon and Pinot Noir in perfect harmony. It offers vibrant aromas of red fruit and citrus, with flavors of raspberry and melon. With crisp acidity and subtle floral notes on the finish, this rosé is a ballad you'll want to play over and over again.

Appellation: Napa Valley

Varietals: 78% Cabernet Sauvignon with Pinot Noir, Malbec, Syrah & Cab Franc

Alc: 14.1%

Released: September 2025



profile

Nose: Watermelon | Strawberry | Red berries

Mouth: Vibrant fruit flavors | Floral | Citrus zest | Dry



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Shrimp scampi | Chips & salsa | Margherita pizza | Hot wings | Sushi | Brie | Goat cheese | Burrata

Similar to: Elance Cellars 2023 Rosé and Figurative 2022 Rosé

Fun fact: The team is known for its devoted fanbase, who wear iconic yellow foam hats resembling cheese, a tribute to Wisconsin's dairy industry.



learn
more



5
servings

10m
prep

3h
cook time

try with
dry rosé

Slow Cookers Cheddar Broccoli Soup

Ingredients

3 cups chopped fresh broccoli florets
1/2 cup chopped onion
1 package McCormick® Chicken, Broccoli and Rice
Instant Pot Seasoning Mix
2 1/2 cups water
1 cup milk
1/4 cup cornstarch
1 1/2 cups shredded Cheddar cheese

Directions

Place broccoli and onion in slow cooker. Whisk Seasoning Mix and water in bowl until well blended. Pour over broccoli and onion; stir to coat. Cover.

Cook 4 hours on LOW or 2 hours on HIGH.

Whisk milk and cornstarch in bowl until well blended. Vigorously whisk milk mixture into soup until well blended. Cover. Cook 30 minutes longer on HIGH or until thickened. Turn slow cooker off.

Stir in cheese until smooth. Ladle into soup bowls. Sprinkle with additional shredded cheese, if desired.