



Winning Standard

GREEN BAY PACKERS 2018 RED WINE

brand notes

Whispers echo across this hallowed coliseum. Memories of old legends and glorious triumph—history that has defined a generation. What happens when the bright lights dim? Do they talk to one another? Do they relive the glory days... or watch as new history is written? These are the legends that built this franchise. Forever frozen in time. We are the timekeepers, the curators, tasked with telling their story—celebrating and perpetuating their legacy.

winemaker notes

This Napa Valley red blend primarily includes Cabernet Sauvignon along with smaller amounts of Cabernet Franc, Merlot, Syrah and Zinfandel. The wine has flavors of blackberry and cherry, combined with notes of coffee and tobacco. It has a dry finish with prolonged berry fruit. With its balanced tannins, this wine can be enjoyed now or aged in the cellar.

Appellation: Napa Valley

Varietals: Cabernet Sauvignon | Cab Franc | Merlot | Syrah | Zinfandel

Alc: 14.5%

Released: September 2025



profile

Nose: Blackberry | Cherry

Mouth: Coffee | Tobacco | Balanced tannins | Berries



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

Aging: 10+ years

Pairs well with: Grilled ribeye | Lamb chops | Duck confit | Mushroom risotto | Dark chocolate | Gouda | Gruyère

Similar to: Adorn Red Blend and Terroir Cellars 2020 Cabernet Sauvignon

Fun fact: The Packers are the NFL's only non-profit, community-owned team.



learn
more





15
servings

20m
prep

3h
cook time

try with
dry reds

Crockpot Cranberry Stuffing

Ingredients

1/4 cup (1/2 stick) butter
2 cups chopped celery
1 cup chopped onion
2 medium apples, cored and chopped
1 cup dried cranberries
2 cups chicken stock
2 teaspoons McCormick® Rubbed Sage
2 teaspoons McCormick® Parsley Flakes
1 teaspoon McCormick® Garlic Salt
1/2 teaspoon McCormick® Coarse Ground Black Pepper
8 cups cubed day-old Italian or French bread

Directions

Melt butter in a large skillet on medium heat. Add celery and onion; cook and stir for 5 minutes or until softened. Stir in apples and cranberries.

Spray the inside of the slow cooker with no-stick cooking spray. Add stock and seasonings; stir to blend. Stir in bread cubes and vegetable mixture. Cover.

Cook on LOW for 3 hours or until the desired texture is reached.