



# Gold Swagger

INDIANA PACERS SPARKLING BRUT

## brand notes

Some might call it confidence, but in Indiana, we call it swagger. Basketball season means bringing that Gold Swagger with you wherever you go, so you're always ready to take your shot. With this Sparkling Brut, you've got swag bottled and you can pop it whenever the time is right. And when you've got Gold Swagger, the time is ALWAYS right.

## winemaker notes

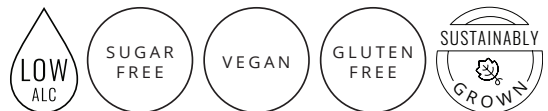
This premium sparkling wine is meticulously crafted using the traditional Champagne method, comparable to the finest offerings from renowned Champagne houses in Épernay and Reims. This exceptional Blanc de Blancs from the Los Carneros AVA of Napa Valley showcases exquisite green apple and tropical notes that are carried through on the palate with a smooth, fine mousse. The wine concludes with refreshing, light tropical flavors that linger and entice another sip.

**Appellation:** Napa Valley

**Varietals:** 100% Chardonnay

**Alc:** 12.5%

**Released:** September 2025



## profile

**Nose:** Citrus | Green apple | Toasted brioche | Oak

**Mouth:** Crisp | Refreshing | Bright acidity | Tropical flavors



**Serve:** Ice-Bucket Cold

**Aging:** 2 - 3 years

**Pairs well with:** Prosciutto | Pizza | Smoked salmon | Deviled eggs | Buttered Popcorn | Brie | Goat cheese

**Fun fact:** The Pacers name comes from Indiana's history with harness racing and the Indianapolis 500 pace cars.



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**10**  
servings

**20m**  
prep

**40m**  
cook time

**try with**  
sparkling

## Chunky Apple Spice Cake with Vanilla Butter Sauce

### Ingredients

#### CHUNKY APPLE SPICE CAKE

- 1 cup flour
- 1 tablespoon McCormick® Pumpkin Pie Spice
- 1 teaspoon McCormick® Ground Allspice
- 1/2 teaspoon salt
- 1/2 cup (1 stick) butter, softened
- 1 cup firmly packed light brown sugar
- 2 eggs
- 2 teaspoons McCormick® All Natural Pure Vanilla Extract
- 2 cups chopped peeled apples (about 2 medium)
- 1/2 cup raisins
- 1/2 cup chopped walnuts

#### VANILLA BUTTER SAUCE

- 1 cup firmly packed brown sugar
- 1/2 cup (1 stick) butter
- 1/2 cup heavy cream
- 2 tablespoons McCormick® All Natural Pure Vanilla Extract

### Directions

Preheat oven to 350°F. For the Cake, mix flour, pumpkin pie spice or apple pie spice, allspice, and salt in small bowl. Set aside.

Beat butter and sugar in large bowl with electric mixer on medium speed 5 minutes or until light and fluffy. Beat in eggs and vanilla on low speed just until blended. Gradually beat in flour mixture, beating well after each addition. Stir in apples, raisins, and walnuts. Spread evenly in greased 9-inch round cake pan.

Bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool in pan for 10 minutes. Invert cake onto serving plate. Serve warm with Vanilla Butter Sauce.

For the Vanilla Butter Sauce, bring sugar, butter, and cream to boil in a 2-quart saucepan on medium heat. Reduce heat to low; simmer 10 minutes or until slightly thickened. Remove from heat. Stir in vanilla. Serve warm over cake.