



# John Wayne

THE DUKE RESERVE BLANC DE NOIRS

## brand notes

Wayne Family Estate wines are inspired by The Duke's life and how he achieved the ultimate American dream through hard work and determination. Each bottle of our wine reflects these unique traits and every bottle sold helps support the John Wayne Cancer Foundation. John Wayne beat lung cancer in 1964. He died 15 years later after a struggle with cancer of the stomach. During his struggles with cancer, he became passionate about helping others fight this terrible disease. The Foundation's mission is to lead the fight against cancer with courage, strength and grit.

## 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 Noirs 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:** 50% Chardonnay | 50% Pinot Noir

**Alc:** 12.5%

**Released:** August 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:** Fried shrimp | Deviled eggs | Cheesy dips | Popcorn | Dried apricots | Berries and cream | Gouda | Parmesan

**Fun fact:** The John Wayne Cancer Foundation has helped fund over 36 years of cancer research and education.



learn  
more



**32**  
servings

**10m**  
prep

**25m**  
cook time

**try with**  
sparkling

## Arizona Cheesy Chimichanga Dip

### Ingredients

1 package (8 ounces) cream cheese, softened  
1/2 cup McCormick® Mayonaise (Mayonnaise)  
With Lime Juice  
1/2 cup sour cream  
1 can (4 1/2 ounces) diced green chiles, undrained  
1 package McCormick® Original Taco  
Seasoning Mix  
1/2 cup shredded Mexican cheese blend, divided  
1 1/2 cups shredded cooked chicken  
2 (6-inch) tostada bowls

### Directions

Preheat oven to 350°F. Mix cream cheese, mayonnaise, sour cream, chiles, Seasoning Mix and 1/4 cup of the shredded cheese in large bowl until well blended. Stir in chicken.

Place tostada bowls on foil-lined baking sheet. Spoon dip evenly into the 2 tostada bowls. Top each bowl with remaining 1/4 cup shredded cheese.

Bake 25 minutes or until heated through. Serve with desired toppings and tortilla chips.