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MIAMI DOLPHINS SPARKLING BRUT

brand notes

1972—the year the Miami Dolphins not only made history, but were perfect every step of the way. One victory after another gradually etched their names on a list where few reside, ending the season not only undefeated, but unforgettable. 'Til this day, we raise our glasses to those 45 men, seventeen games, and one legendary season that made 1972 significant for years to come.

winemaker notes

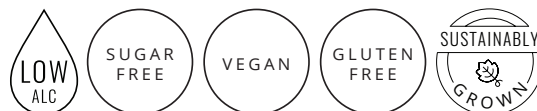
This premium sparkling wine is meticulously crafted using the traditional Champagne method, comparable to the finest offerings from renowned Champagne houses in Épernay and Reims. This exceptional Blanc de Blancs from the Los Carneros AVA of Napa Valley showcases exquisite green apple and tropical notes 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: In 2010, the Dolphins started the first volunteer program in the NFL called "Special Teams." Since it started, Special Teams has given over 250,000 hours of community service.



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6
servings

5m
prep

45m
cook time

try with
sparkling

Roasted Orange Mojo Chicken Thighs

Ingredients

3 pounds bone-in chicken thighs (about 6)
3/4 cup Lawry's® Cuban Style Mojo Marinade
1 large orange, cut into 6 slices

Directions

Preheat oven to 425°F. Place chicken in large resealable plastic bag or glass dish. Add marinade; turn to coat well. Refrigerate 30 minutes or longer for extra flavor. Remove chicken from marinade. Discard any remaining marinade.

Place orange slices on 15x10x1-inch foil-lined baking pan sprayed with no stick cooking spray. Top with chicken thighs.

Roast 40 to 45 minutes or until chicken is cooked through.