



Aqua

MIAMI DOLPHINS 2021 CHARDONNAY

brand notes

Derived from the Atlantic Ocean and its mesmerizing hues, the Miami Dolphins' aqua is truly one like no other. Much like our iconic city, our aqua isn't one to be compared to. Mimicking the calm yet relentless movement of the ocean, the Miami Dolphins are steadfast with their unwavering pursuit for excellence. To the Miami Dolphins organization, Aqua is more than a color, but a spirit of our unmatched city and cherished team.

winemaker notes

This Chardonnay is a beautifully balanced wine, offering vibrant aromas of ripe apple, pear and citrus, with subtle notes of vanilla and toasted almond.

Appellation: California

Varietals: 100% Chardonnay

Alc: 13.5%

Released: September 2025

SUGAR
FREE

profile

Nose: Ripe apple | Pear | Toasted almond

Mouth: Citrus zest | Crisp | Refreshing



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Chicken piccata | Mushroom ravioli | Roasted Brussel sprouts | Margherita pizza | Fruit tart | Brie | Fontina

Similar to: Celestial Cellars 2022 Chardonnay and Fleur Bleu 2023 Chardonnay

Fun fact: Quarterback Dan Marino spent 17 seasons with the Dolphins, from 1983-1999.



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10
servings

10m
prep

0m
cook time

try with
dry whites

Simple Shrimp Ceviche

Ingredients

1 pound large shrimp, cut into 1/4-inch pieces
1/2 cup fresh lime juice
1/4 cup plus 3 tablespoons Cholula® Green
Pepper Hot Sauce, divided
1 cup chopped fresh cucumber
1 medium ripe mango, peeled, seeded and
chopped
1/2 cup finely chopped red onion
3 tablespoons finely chopped fresh cilantro
1 medium avocado, peeled, pitted and chopped

Directions

Place shrimp in medium glass bowl. Add lime juice and 1/4 cup of the Hot Sauce, stirring to mix well. Cover and refrigerate 1 hour, stirring after about 30 minutes.

Remove shrimp from refrigerator. Drain and discard marinade mixture. Return to bowl. Add cucumber, mango, red onion, cilantro and remaining Hot Sauce, stirring to mix well. Gently stir in avocado. Transfer to serving platter.