



# Heart & Sol

MIAMI DOLPHINS 2020 CHARDONNAY

## brand notes

The Miami Dolphins—where grit seamlessly combines with class. Miami, the Magic City, where the sand and sun meet celebrity and culture. Hard Rock Stadium, a global entertainment destination that lends itself to unforgettable experiences. Since putting roots down in 1966, The Miami Dolphins organization has proudly embraced the people, community, and cultures that give our home its Heart & Sol.

## winemaker notes

Sourced from the cool, fog-influenced climate of the Russian River Valley in Sonoma County, it benefits from a long, slow growing season that allows for the development of concentrated, layered flavors. Aged in French oak, the wine presents a harmonious balance of fruit, integrated oak, and refreshing acidity. On the palate, it reveals delicate aromas of Fuji apple, cut persimmon, ripe pear and mango, complemented by subtle toasted almond, enticing you to take another sip. The bright acidity and well-structured fruit profile make this an exemplary representation of premium Russian River Valley Chardonnay.

**Appellation:** Russian River Valley

**Varietals:** 100% Chardonnay

**Alc:** 13.5%

**Released:** September 2025



## profile

**Nose:** Mango | Fuji apple | Persimmon | Toast | Oak

**Mouth:** Bright acidity | Vibrant | Crisp



**Serve:** Cold

**Aging:** 2 - 3 years

**Pairs well with:** Grilled salmon | Mushroom risotto | Linguine with clams | Crème brûlée | Cheesecake | Brie | Camembert

**Similar to:** Talmage Cellars Chardonnay and Glory Cellars 2022 Chardonnay

**Fun fact:** The team was named the Dolphins after a contest with over 20,000 entries. Announcing the winner in 1965, owner Joe Robbie said, “the dolphin is one of the fastest and smartest creatures of the sea.”



learn  
more



**8**  
servings

**10m**  
prep

**1h**  
cook time

**try with**  
dry whites

## Key Lime Pie

### Ingredients

#### COOKIE CRUST

18 Biscoff® cookies  
4 tablespoons (1/2 stick) butter, melted  
3 tablespoons granulated sugar  
1/2 teaspoon McCormick® Ground Cinnamon

#### LIME FILLING

5 egg yolks  
3 tablespoons fresh lime zest  
2 cans (14 ounces each) sweetened condensed milk  
3/4 cup lime juice (about 6 to 7 limes)  
2 teaspoons McCormick® All Natural Pure Vanilla Extract

#### WHIPPED CREAM TOPPING

3/4 cup heavy cream  
3 tablespoons confectioners' sugar  
2 teaspoons McCormick® All Natural Pure Vanilla Extract

### Directions

For the Crust, preheat oven to 325°F. Place cookies, butter, sugar and cinnamon in food processor. Process until mixture resembles fine crumbs, scraping down sides as needed. Press mixture evenly into bottom and up sides of 9-inch pie plate. Bake until lightly browned, about 15 minutes. Cool on wire rack 20 minutes.

Meanwhile for the Filling, whisk egg yolks and lime zest in medium bowl until well blended and fluffy, about 2 minutes. Whisk in sweetened condensed milk, lime juice and vanilla just until blended. Pour filling into cooled crust.

Bake 20 minutes or just until center is set. Cool slightly. Refrigerate at least 3 hours or overnight.

For the Whipped Cream Topping, beat heavy cream and confectioners sugar in medium bowl until soft peaks form. Add vanilla; beat until stiff peaks form. Spread evenly over top of chilled pie. Sprinkle with additional lime zest to serve, if desired.