



OTC

MIAMI DOLPHINS 2020 PINOT NOIR

brand notes

While "On the Clock" is certainly a familiar phrase for those eagerly awaiting the selection of their franchise's next great, OTC is also a nod to one's personal time when the clock hits five each day. OTC represents the time when one transitions to being on the clock for themselves—time to relax, enjoy, and toast to their next great selection.

winemaker notes

This Santa Barbara Pinot Noir has aromas of cherries, raspberries, blackberries, and brown sugar with notes of baking spices. On the palate, the wine opens with bright, fruit flavors of strawberries, leading to a round mouthfeel on the mid-palate and soft, velvety tannins on a long, elegant finish.

Appellation: Santa Barbara County

Varietals: 100% Pinot Noir

Alc: 14.3%

Released: September 2025



profile

Nose: Cherry | Raspberry | Blackberry | Strawberry | Brown sugar

Mouth: Fruit-forward | Velvety tannins



Serve: Cellar Temp (55°F - 60°F) to Slightly Colder

Aging: 10+ years

Pairs well with: Smoked salmon | Pork chops | Pepperoni pizza | Stuffed mushrooms | Beet salad | Brie | Gouda

Similar to: Elance Cellars 2021 Pinot Noir and Deluge 2012 Pinot Noir

Fun fact: Denny Sym was a famous fan who cheered for the Dolphins for 33 years. He led cheers in his special orange and aqua hat from 1966 until 2000.



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8
servings

10m
prep

15m
cook time

try with
dry reds

Mushroom Al Pastor Tacos

Ingredients

1 pound (16 ounces) Portobello mushroom caps, cut into 1/2-inch strips
3 tablespoons oil
1 package McCormick® Salt Free Taco Business by Tabitha Brown Seasoning Mix
1/3 cup pineapple juice
1 tablespoon fresh lime juice
8 (6-inch) flour tortillas, warmed

Directions

Place mushroom strips in large bowl. Add 1 tablespoon of oil and Seasoning Mix, tossing to coat.

Heat remaining 2 tablespoons of the oil in large skillet on medium-high heat. Add mushrooms; cook 3 to 5 minutes, stirring frequently until softened. Stir in pineapple and lime juices. Cook 1 to 2 minutes longer or until most of the liquid is absorbed.

Spoon mushrooms into warm tortillas. Serve with desired toppings such as chopped pineapple, finely chopped cilantro, finely chopped onion and sliced avocado.