



Engraved

NEW JERSEY DEVILS BLANC DE BLANCS

brand notes

From Jersey driveways to frozen ponds, we've all played out that game-winning goal time and time again. That one goal that gets your name engraved on the silver chalice, right next to your heroes and the legends. Here's to celebrating our Devils legacy and preparing for the next celebration to come...

winemaker notes

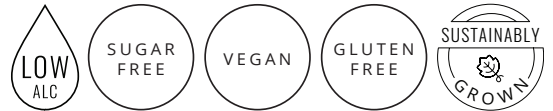
This premium sparkling wine is meticulously crafted using the traditional Champagne method, comparable to the finest offerings from renowned Champagne houses in Épernay and Reims. This exceptional Blanc de Blancs from the Los Carneros AVA of Napa Valley showcases exquisite green apple and tropical notes 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: The Devils have played in the Stanley Cup Final five times. They won the Stanley Cup in 1995, 2000 and 2003.



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12
servings

15m
prep

25m
cook time

try with
sparkling

Blueberry Muffins

Ingredients

2 cups flour
2/3 cup plus 2 tablespoons sugar, divided
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup sour cream
1/4 cup milk
1/4 cup vegetable oil
1 egg, lightly beaten
1 teaspoon grated orange peel
1 teaspoon McCormick® All Natural Pure Vanilla Extract
1 cup blueberries
1/2 teaspoon McCormick® Ground Cinnamon

Directions

Preheat oven to 400°F. Lightly grease 12 muffin cups or line with paper baking cups. Set aside.

Mix flour, 2/3 cup sugar, baking powder, baking soda and salt in large bowl. Mix sour cream, milk, oil, egg, orange peel and vanilla in medium bowl. Add to flour mixture; stir just until dry ingredients are moistened. (Batter will be thick and slightly lumpy.) Gently stir in blueberries.

Spoon batter into prepared muffin cups, filling each cup 2/3 full. Mix 2 tablespoons sugar and cinnamon. Sprinkle over muffins.

Bake 20 to 25 minutes or until toothpick inserted in center of muffins comes out clean. Serve warm with Honey Butter, if desired.