



Second Line

NEW ORLEANS SAINTS 2019 CHARDONNAY

brand notes

In New Orleans, celebrating can take many forms and one of our favorites is the second line. The sights and sounds of a brass band coming down the street are an invitation to join the party, march on, and raise a glass—and there's no better feeling than being in that number.

winemaker notes

This distinguished Chardonnay is meticulously produced from grapes grown in the chalky soil and cooler climate of Los Carneros AVA, located in southern Napa Valley. Aged for fourteen months in French oak, this wine exhibits an exquisite harmony of fruit, oak, and vivacity on the palate. Its well-balanced fruit and tart acidity exemplify the premium quality characteristic of Napa Valley Chardonnay.

Appellation: Napa Valley

Varietals: 100% Chardonnay

Alc: 13.5%

Released: September 2025



profile

Nose: Citrus | Green apple | Vanilla | Toast | Oak

Mouth: Crisp | Bright | Acidic



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Paella | Chicken Caesar salad | Mushroom risotto | Apple pie | Cheesecake | Brie | Camembert

Similar to: Somersville Cellars 2023 Chardonnay and Elance Cellars 2023 Chardonnay

Fun fact: The second line has its origins in traditional West African circle or ring dances. The “main line” or “first line” is the main section of the parade, while the “second line” dances and walks behind the band, often with parasols and handkerchiefs.



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8
servings

10m
prep

1h
cook time

try with
dry whites

Creole Gumbo

Ingredients

6 cups water
1 package Zatarain's® Gumbo Base
2 tablespoons oil
2 pounds shrimp, peeled and deveined
1 pound smoked sausage, cut into 1-inch cubes
Zatarain's® Pure Ground Gumbo File

Directions

Bring water, Gumbo Base, and oil to a boil in a large saucepot on medium heat, stirring to dissolve any lumps. Reduce heat to low; cover and simmer for 30 minutes, stirring occasionally.

Stir in shrimp and sausage; cover. Simmer for an additional 30 minutes.

Serve over rice and sprinkle with Gumbo Filé, if desired.