



Five

PITTSBURGH PENGUINS 2018 RED WINE

brand notes

Five isn't just a number, it signifies so much more. There are Five banners that hang from our rafters signifying our championship seasons. Those banners reside inside our building which sits on Fifth Avenue. A big reason those banners and that building exist is the 2005 NHL Draft. After winning the draft lottery that year, the Penguins selected Sidney Crosby. Let's not forget before any of those, there were Five goals scored Five different ways, a feat that has only ever been accomplished once, by Mario Lemieux. And yes, 66 hangs from the rafters, alongside those other Five.

winemaker notes

This Napa Valley red blend primarily includes Cabernet Sauvignon along with smaller amounts of Cabernet Franc, Merlot, Syrah and Zinfandel. The wine has flavors of blackberry and cherry, combined with notes of coffee and tobacco. It has a dry finish with prolonged berry fruit. With its balanced tannins, this wine can be enjoyed now or aged in the cellar.

Appellation: Napa Valley

Varietals: Cabernet Sauvignon | Cab Franc | Merlot | Syrah | Zinfandel

Alc: 14.5%

Released: September 2025



profile

Nose: Blackberry | Cherry

Mouth: Coffee | Tobacco | Balanced tannins | Berries



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

Aging: 10+ years

Pairs well with: Grilled ribeye | Lamb chops | Duck confit | Mushroom risotto | Dark chocolate | Gouda | Gruyère

Similar to: Adorn Red Blend and Terroir Cellars 2020 Cabernet Sauvignon

Fun fact: The Penguins sold out every home game from 2007 to 2018.



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25
servings

10m
prep

36m
cook time

try with
dry reds

Spicy Brownies with Whipped Dulce de Leche Frosting

Ingredients

1 package (18.2 ounces) fudge brownie mix
1 egg
1/2 cup vegetable oil
1/4 cup Cholula® Original Hot Sauce Cholula®
2 tablespoons water
1 cup dark chocolate chips, divided
1 cup heavy cream
1/2 package (4 ounces) cream cheese, softened
1/2 cup confectioners' sugar
1/4 cup dulce de leche

Directions

Preheat oven to 350°F. Spray 8-inch square baking pan with no stick cooking spray. Mix brownie mix, egg, oil, Hot Sauce and water in large bowl just until blended. Gently stir in 2/3 cup of the chocolate chips. Pour into prepared pan. Sprinkle remaining chocolate chips evenly over top.

Bake 33 - 36 minutes, or until toothpick inserted in center comes out clean. Cool completely.

Meanwhile, beat heavy cream and cream cheese in large bowl with electric mixer just until thickened, about 1 minute. With the mixer running, gradually add powdered sugar, beating until stiff peaks form, about 1 to 2 minutes. Drizzle in dulce de leche, stirring gently to create swirls of caramel in the frosting. Refrigerate until ready to serve.

Cut brownies into bars and serve topped with Whipped Dulce de Leche Frosting.