



# Merci

PITTSBURGH PENGUINS SPARKLING BRUT

## brand notes

Merci, Mario is a phrase that has been intertwined with the career of Mario Lemieux, in part because of his play on the ice, but also because of his save off of the ice, rescuing the team from bankruptcy and keeping them in Pittsburgh. Merci, meaning 'Thank You' in French, is an homage to the most important player in the history of our franchise as well as the legacy of French-Canadian players who have left a lasting impact on our team and city. We are all thankful for what we've been able to witness. Merci, indeed.

## winemaker notes

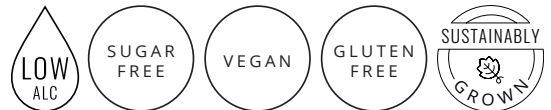
This premium sparkling wine is meticulously crafted using the traditional Champagne method, comparable to the finest offerings from renowned Champagne houses in Épernay and Reims. This exceptional Blanc de Blancs from the Los Carneros AVA of Napa Valley showcases exquisite green apple and tropical notes 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:** Many competitions were held to help decide the team name. However, owner Jack McGregor's then-wife, Carol, casually suggested the nickname of the Penguins.



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**4**  
servings

**10m**  
prep

**20m**  
cook time

**try with**  
sparkling

## Air Fryer Zucchini Fries

### Ingredients

- 2 medium zucchini
- 3 eggs, beaten
- 1 cup panko breadcrumbs
- 1/2 cup grated Parmesan cheese
- 2 teaspoons McCormick® Perfect Pinch® Italian Seasoning
- 1 teaspoon McCormick® Garlic Powder
- 1 teaspoon salt, plus more to sprinkle
- 1/4 teaspoon McCormick® Pure Ground Black Pepper
- 1/2 cup all-purpose flour

### Directions

Preheat air fryer to 400°F. Cut zucchini into 3- to 4-inch-long fries, about 1-inch thick.

Place eggs in shallow dish. Mix breadcrumbs, Parmesan, Italian Seasoning, garlic powder, salt, pepper and flour in separate shallow dish. Spray air fryer basket with no stick cooking spray.

Working in batches as needed, dip zucchini fries in egg, then in bread crumb mixture to coat. Place in air fryer basket in single layer. Spray lightly with no stick cooking spray.

Air Fry 8 to 10 minutes. Repeat with any remaining zucchini. Sprinkle with additional salt, if desired. Serve hot with ranch dip or your favorite condiment.