



# The School Yard

PITTSBURGH PENGUINS 2020 PINOT NOIR

## brand notes

I'll meet you in the school yard, baby, for all the marbles! A sentence authored by Mike Lange seconds after the Penguins won Game 6 and forced a Game 7 in the 2009 Stanley Cup Final. The Penguins went on to win Game 7 and at the Championship Parade, Mike Lange took the stage, held up his hand, showed the crowd a bag and proudly proclaimed, "I got the marbles!"

## 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:** The Pittsburgh Penguins are known for their five Stanley Cups, a record for a non-“Original Six” NHL team.



learn  
more



4  
servings

15m  
prep

15m  
cook time

try with  
dry reds

## Turkey Pizza Burger with Garlic and Basil

### Ingredients

1 lb ground turkey  
1/4 cup plain bread crumbs  
1 large egg, lightly beaten  
1/2 teaspoon salt  
1 tablespoon Gourmet Garden™ Lightly Dried Basil  
1 teaspoon Gourmet Garden™ Garlic Stir-In Paste  
1 tablespoon vegetable oil  
1/3 cup marinara sauce  
1 cup mozzarella cheese, shredded  
1/4 cup pepperoni slices  
4 hamburger rolls

### Directions

Combine ground turkey, bread crumbs, egg, salt, Gourmet Garden Lightly Dried Basil and Gourmet Garden Garlic Stir-In Paste in a large bowl. Form into large patties and press an indentation into center of each.

Heat oil in a large skillet over medium-high heat. Cook patties for 7 to 10 minutes or until internal temperature reaches 165 °F. Flip the burgers, then spoon marinara sauce over top. Sprinkle each burger with 1/4 cup shredded mozzarella cheese; cover and cook until cheese is melted.

Place cooked burger on bottom bun, top with pepperoni slices and top half of bun. Serve immediately.