



Six Rings

PITTSBURGH STEELERS SPARKLING BRUT

brand notes

There's a reason why Pittsburgh is called The City of Champions. Whether it's winning with a defense that has the blue-collar grit of the Steel City, a surprise touchdown pass from one wide receiver to another, or a tip-toe catch in the endzone, we raise a glass to the champions of the past.

winemaker notes

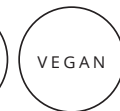
This premium sparkling wine is meticulously crafted using the traditional Champagne method, comparable to the finest offerings from renowned Champagne houses in Épernay and Reims. This exceptional Blanc de Blancs from the Los Carneros AVA of Napa Valley showcases exquisite green apple and tropical notes 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 Steelers have several "firsts" in the NFL, including being the first to hire an African American assistant coach, the first to have an African American Super Bowl MVP, the first to hire an African American coordinator, and the first to hire a woman as a full-time athletic trainer.



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8
servings

10m
prep

25m
cook time

try with
sparkling

Couscous Stuffed Tomatoes

Ingredients

3 cups cooked couscous
8 medium vine-ripened tomatoes
2 tablespoons olive oil
2 tablespoons Gourmet Garden™ Zesty Lemon Ready to Use Paste
1 tablespoon Gourmet Garden™ Lightly Dried Basil
1 tablespoon Gourmet Garden™ Lightly Dried Chopped Parsley
1/2 teaspoon salt
1/4 cup chopped pecans

Directions

Preheat oven to 350°F. Cut a thin slice off the top of each tomato and reserve. Use a spoon to scoop out seeds and pulp. Set aside.

Whisk olive oil, Gourmet Garden Zesty Lemon Ready to Use Paste, Basil, Parsley and salt in a medium bowl until well blended. Stir in couscous and pecans.

Arrange tomatoes in an 8-inch square baking pan sprayed with no stick cooking spray. Stuff tomatoes evenly with couscous mixture. Replace tomato tops.

Bake 20 to 25 minutes until tomatoes are tender. Let stand 5 minutes before serving.