



Columbia Blue

TENNESSEE TITANS 2020 CABERNET SAUVIGNON

brand notes

The official color of the Tennessee Titans lends its name to this 2020 Cabernet Sauvignon, a classic and premium wine featuring a starting lineup of cherry, blackberry, and plum. This is the varietal that put Napa Valley on the map. Each sip proudly represents the best of its region while embodying the exceptional character of our home team. The distinctive hue, Columbia Blue, is loved and recognized by Titans Nation. Share a bottle with your fellow fans, unified by the colors we wear, the state we call home, and the team that we love.

winemaker notes

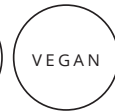
Our flagship Napa Valley Cabernet Sauvignon is a classic representation of the appellation's preeminent varietal. Notes of black cherry, blackberry and plum are complemented by hits of toasted oak, dried currant and baking spice. Fine-grained tannins and ample brightness on the palate give way to a polished mouthfeel and exceptionally long finish.

Appellation: Napa Valley

Varietals: 85% Cabernet Sauvignon | 6% Petit Verdot | 5% Malbec | 4% Cab Franc

Alc: 14.5%

Released: September 2025



profile

Nose: Black cherry | Blackberry | Plum | Toasted oak | Dried currant | Spices

Mouth: Rich | Intense | Dark fruit | High tannin structure



Serve: Cellar Temp (55°F - 60°F)

Aging: 10+ years

Pairs well with: Grilled steak | Beef rib roast | Mushroom risotto | Eggplant Parmesan | Smoked Gouda | Aged Cheddar

Similar to: Somersville Cellars 2020 Cabernet Sauvignon and Elance Cellars Winemaker's Blend

Fun fact: In 2023, the Titans brought back the light blue Oilers throwback uniforms. In 2025, the light blue jersey became the main home jersey again.



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12
servings

10m
prep

40m
cook time

try with
dry reds

Baked Wings with Blue Cheese Parsley Dip

Ingredients

1/4 cup ketchup
2 tablespoons white wine vinegar
2 tablespoons honey
1 tablespoon Gourmet Garden™ Garlic Stir-In Paste
3 to 4 fresh Thai bird chilis, chopped
3 pounds chicken wing pieces
1 teaspoon salt
1 teaspoon McCormick® Pure Ground Black Pepper
1 cup non-fat Greek yogurt
1/4 cup blue cheese crumbles
1 tablespoon Gourmet Garden™ Parsley Stir-In Paste

Directions

Preheat oven to 425°F. Mix ketchup, vinegar, honey, Garlic Paste and chopped Thai bird chilis in small bowl. Remove half of the sauce to separate bowl for basting and reserving remaining sauce to serve. Set both aside.

Season wings with salt and pepper. Arrange in single layer on large shallow foil-lined baking pan sprayed with no stick cooking spray.

Bake wings 20 minutes. Remove from oven and brush with one half of the sauce.

Bake 15 to 20 minutes longer or until wings are cooked through. Meanwhile, mix yogurt, blue cheese and Parsley Paste in small bowl. Brush cooked wings with remaining sauce and serve with Blue Cheese Parsley Dip.