



# Off Days

TENNESSEE TITANS 2021 ROSÉ

## brand notes

Titans know how to work hard and rest easy. So take a moment to savor the fruits of your labor with Off Days Rosé. Refreshing watermelon and strawberry notes sprint from the glass, and the bright taste makes it perfect for passing around while relaxing with your favorite teammates. Here's to maintaining your work-rosé balance!

## winemaker notes

This rosé from Napa Valley combines Cabernet Sauvignon and Pinot Noir in perfect harmony. It offers vibrant aromas of red fruit and citrus, with flavors of raspberry and melon. With crisp acidity and subtle floral notes on the finish, this rosé is a ballad you'll want to play over and over again.

**Appellation:** Napa Valley

**Varietals:** 78% Cabernet Sauvignon with Pinot Noir, Malbec, Syrah & Cab Franc

**Alc:** 14.1%

**Released:** September 2025



## profile

**Nose:** Watermelon | Strawberry | Red berries

**Mouth:** Vibrant fruit flavors | Floral | Citrus zest | Dry



**Serve:** Cold

**Aging:** 2 - 3 years

**Pairs well with:** Shrimp scampi | Chips & salsa | Margherita pizza | Hot wings | Sushi | Brie | Goat cheese | Burrata

**Similar to:** Elance Cellars 2023 Rosé and Figurative 2022 Rosé

**Fun fact:** T-Rac is the Titans' raccoon mascot. The raccoon is the state animal of Tennessee. T-Rac is at every home game and at community events.



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8  
servings

10m  
prep

16m  
cook time

**try with**  
dry rosé

## Hot Honey Garlic Glazed Salmon Bites

### Ingredients

1/3 cup honey  
1/3 cup thinly sliced green onions  
3 tablespoons soy sauce  
1 tablespoon butter, melted  
2 tablespoons orange juice  
2 teaspoons McCormick® Sesame Seed  
1 1/2 teaspoons McCormick® Ground Ginger  
1/2 teaspoon McCormick® Garlic Powder  
1/4 teaspoon McCormick® Ground White Pepper  
1/2 teaspoon McCormick® Crushed Red Pepper  
2 pounds skin-on salmon fillet (about 1-inch thick),  
skin-removed, cut into 1-inch chunks

### Directions

Spray air fryer basket with no stick cooking spray. Mix honey, green onions, soy sauce, butter, orange juice and spices in small bowl until well blended. Place salmon chunks in large bowl. Add half of the glaze mixture, tossing gently to coat. Reserve remaining half of glaze.

Arrange about half of the salmon in single layer in air fryer basket.

Air Fry on 400°F for 6 to 8 minutes or until salmon is cooked through (flakes easily with a fork) and lightly browned. Repeat with remaining salmon bites. Remove from air fryer and brush with remaining half of glaze while salmon bites are still hot. Serve immediately.