



# Sword & Shield

TENNESSEE TITANS 2020 PINOT NOIR

## brand notes

Ancient warriors entered battle with a sword and a shield. To achieve victory, it's essential to pair a dynamic offense with a stout defense. After all, balance is everything in football...and wine. In that spirit, this 2020 Pinot Noir from Santa Barbara County is grown in an ideal climate with warm days and cool nights. Here's to keeping your balance in the face of any challenge.

## 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:** When the Titans first played in their new stadium, fans in the end zone started wearing flame-shaped hats. These fans became known as "Flameheads."



learn  
more





**6**  
servings

**10m**  
prep

**15m**  
cook time

**try with**  
dry reds

## Sweet Heat BBQ Pork Skewers

### Ingredients

1 pound boneless pork shoulder, cut into 1 1/2-inch chunks  
2 cups fresh pineapple chunks  
1/2 small green bell pepper, cut into 1-inch chunks  
1/2 small red bell pepper, cut into 1-inch chunks  
1/4 cup vegetable oil  
1 tablespoon kosher salt  
2 teaspoons McCormick® Pure Ground Black Pepper  
2 teaspoons McCormick® Garlic Powder  
1/2 cup Frank's RedHot® Smokin' Sweet BBQ Wings Sauce

### Directions

Heat grill on medium-high heat. Mix salt, pepper and garlic powder in small bowl; set aside. Alternately thread pork and vegetable chunks onto skewers. Brush with oil and sprinkle evenly with seasoning mixture.

Grill skewers 8 to 10 minutes or until pork is cooked through and vegetables are tender and lightly charred, brushing with Wings Sauce during last 5 minutes of cooking. Serve skewers with additional sauce on the side for dipping.