



Union & Church

TENNESSEE TITANS 2021 CUVÉE BLANC

brand notes

One team. Two streets. Infinite possibilities. Union & Church is a tribute to the corridors that run through the heart and soul of our city, just parallel to Printers Alley. This is where headlines are made, history is written, and record books are rewritten. Union & Church is a white wine that's as beautiful and complex as a perfectly orchestrated game plan. Grab a glass, follow the signs, and see where the night takes you.

winemaker notes

This is an alluring and complex white wine blend, with a sensuous offering of tropical fruits, white flowers and subtle spice. The nose is like a bouquet of flowers and jumps from the glass with ripe lemon, white peach and orange blossom followed by notes of toast and white pepper. On the tongue, lemon bursts forward with pineapple and other tropical fruit, with undertones of vanilla. The finish is bright and zingy and mingles with vanilla and subtle spices in its length.

Appellation: Napa Valley

Varietals: 83% Sauvignon Blanc | 12% Semillon | 4% Grenache Blanc | 1% Chardonnay

Alc: 14.3%

Released: September 2025



profile

Nose: Lemon | Peach | Orange blossom | Toast | White pepper

Mouth: Lemon | Pineapple | Tropical fruits | Light vanilla | Zingy



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Creamy pasta dishes | Buffalo chicken pizza | Chicken korma | White bean dip | Goat cheese | Burrata | Paneer

Similar to: Milano Cellars Fiano and Family Ranch Albariño

Fun fact: The name "Titans" connects to Nashville's nickname, "Athens of the South." This nickname comes from its classical buildings and many colleges.



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6
servings

10m
prep

25m
cook time

try with
dry whites

Frank's Nashville Hot Chicken Sandwich

Ingredients

3/4 cup Frank's RedHot® Nashville Hot Wings
Sauce
2/3 cup buttermilk
6 thinly sliced boneless skinless chicken breast
cutlets (about 1 pound)
2 cups flour
2 teaspoons baking powder
1 cup vegetable oil, for frying
6 soft white sandwich rolls, split
Dill pickle slices

Directions

Whisk 1/4 cup of the Wings Sauce and 1/3 cup of the buttermilk in a large bowl. Add chicken, turning to coat. Cover and refrigerate 1 hour, or longer for more flavor.

Mix flour and baking powder in large bowl. Stir in remaining 1/3 cup buttermilk using a large fork. With clean hands, rub flour mixture between palms until mixture is completely blended and resembles wet sand. Transfer to shallow baking dish.

Remove chicken from marinade. Place chicken in flour mixture, one piece at a time, pressing to coat completely on both sides. Discard remaining marinade and flour mixture.

Heat oil to 375°F in 10-inch skillet. Fry chicken, two pieces at a time, about 4 minutes per side or until golden brown and cooked through. Drain on paper towel-lined plate; keep warm.

Brush hot fried chicken all over with remaining Wings Sauce. Serve chicken on sandwich rolls topped with dill pickles.