



# Victory

TENNESSEE TITANS SPARKLING BRUT

## brand notes

Nothing tastes better than a victory. Whether you're celebrating an AFC South title, your tenth anniversary, or the birth of your first child, this Napa Valley sparkling wine is the perfect bottle to pop open. Together, we toast a winning future and the great state of Tennessee.

## winemaker notes

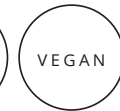
This premium sparkling wine is meticulously crafted using the traditional Champagne method, comparable to the finest offerings from renowned Champagne houses in Épernay and Reims. This exceptional Blanc de Blancs from the Los Carneros AVA of Napa Valley showcases exquisite green apple and tropical notes 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 Oilers/Titans have qualified for post-season action a total of 25 times in the club's history.



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**6**  
servings

**15m**  
prep

**40m**  
cook time

**try with**  
sparkling

## Easy Peach Cobbler

### Ingredients

#### PEACH FILLING

6 fresh peaches, peeled, pitted and sliced (about 5 cups)  
1 tablespoon lemon juice  
1/3 cup sugar  
2 teaspoons corn starch  
2 teaspoons McCormick® Ground Cinnamon  
1/2 teaspoon McCormick® Ground Ginger

#### BISCUIT TOPPING

1 cup all-purpose baking mix, such as Bisquick®  
4 tablespoons sugar, divided  
1 teaspoon McCormick® Ground Cinnamon, divided  
1/2 teaspoon McCormick® Ground Ginger  
6 tablespoons milk  
1 teaspoon McCormick® All Natural Pure Vanilla Extract

### Directions

Preheat oven to 350°F. For the Filling, mix peaches and lemon juice in large bowl. Mix sugar, cornstarch, cinnamon and ginger in small bowl. Sprinkle over fruit; toss to coat well. Spoon into 2-quart baking dish sprayed with no stick cooking spray.

For the Biscuit Topping, mix baking mix, 3 tablespoons of the sugar, 3/4 teaspoon of the cinnamon and ginger in large bowl. Add milk and vanilla; mix well. Drop dough by rounded teaspoonfuls onto fruit mixture. Mix remaining 1 tablespoon sugar and 1/4 teaspoon cinnamon. Sprinkle over topping.

Bake 35 to 40 minutes or until fruit is bubbly and topping is browned. Serve warm with ice cream or Vanilla Whipped Cream ([link](#)), if desired.