



Yellowstone

RATTLESNAKE 2021 CHARDONNAY

brand notes

It began with a vision from *Yellowstone* creator Taylor Sheridan, to capture the essence of America's most coveted land in a bottle. This California Chardonnay embodies the spirit and culture of the *Yellowstone* series while honoring the timeless values of land stewardship and western heritage.

Where's the rattlesnake in the deal? I am the rattlesnake. But you're not who I'm gonna bite." - John Dutton

winemaker notes

This Chardonnay is a beautifully balanced wine, offering vibrant aromas of ripe apple, pear and citrus, with subtle notes of vanilla and toasted almond.

Appellation: California

Varietals: 100% Chardonnay

Alc: 13.5%

Released: November 2025



About the Brand

1883 Reserve Napa Valley —*Yellowstone*'s official wine brand—is a celebration of the land and culture of the *Yellowstone* series.



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Nose: Ripe apple | Pear | Toasted almond

Mouth: Citrus zest | Crisp | Refreshing



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Chicken piccata | Mushroom ravioli | Roasted Brussel sprouts | Margherita pizza | Fruit tart | Brie | Fontina

Similar to: Celestial Cellars 2022 Chardonnay and Fleur Bleu 2023 Chardonnay

Fun fact: In some Native American cultures, the rattlesnake often symbolizes both danger and fertility or renewal.



6
servings

5m
prep

15m
cook time

try with
dry whites

Succotash

Ingredients

1 package (10 ounces) frozen lima beans
2 tablespoons butter
1/2 cup chopped onion
1/2 cup diced red bell pepper
1 package (10 ounces) frozen corn, thawed
1 teaspoon McCormick® Paprika
1/2 teaspoon McCormick® Garlic Salt
1/2 teaspoon McCormick® Whole Thyme Leaves
1/4 teaspoon McCormick® Coarse Ground Black Pepper

Directions

Cook lima beans as directed on package until tender. Drain and set aside.

Melt butter in large nonstick skillet on medium heat. Add onion and bell pepper; cook and stir 7 minutes or until tender.

Stir in lima beans, corn, paprika, garlic salt, thyme and pepper until well mixed. Reduce heat to low; cover and simmer 3 to 5 minutes or until vegetables are heated through.