



CHEMISTRY

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WORLD OF CHEMISTRY:

WHERE ART
MEETS SCIENCE



WILLAMETTE VALLEY BLANC DE BLANCS

SRP \$25

VINEYARD COMPOSITION

Sourced from select vineyards across the Willamette Valley, we look beyond location and clone—focusing instead on sites that consistently yield standout fruit for this Blanc de Blancs.

VARIETAL COMPOSITION

87% Chardonnay, 10% Pinot Noir, 2% Pinot Munier, 0.5% Aligote, and 0.5% Pinot Blanc

ÉLEVAGE

Fermented entirely in stainless steel tanks, this wine aged on lees for 10 months, then spent another 10 months resting before release.

NOTES FROM THE WINEMAKER

Crafted to elevate the everyday, this non-vintage Blanc de Blancs opens with notes of warm brioche, green apple, and a hint of wet stone. Its soft, lively mousse brings out layers of candied pineapple, juicy mandarin, and a touch of vanilla. Bright, balanced, and easy to love, it's the kind of sparkling that plays well with any crowd, from first-timers to longtime fans, and turns any moment into a reason to raise a glass.

ALCOHOL

12.5%

R.S. | pH

8 g/L | 3.03



ELEMENT
AIR



ZODIAC
GEMINI



SEASON
SPRING



COMPOSITION
PLATINUM

CITRUS BLOSSOM

CANDIED GINGER

ACACIA FLOWER

TOASTED BRIOCHE

FLORAL

SPICE

VERBENA LEAF

VANILLA BEAN

MANDARIN

WET STONE

FRUIT

EARTH

PINEAPPLE

CHALK DUST

GREEN APPLE

SEA SPRAY

