



OREGON BLOSSOM

SPARKLING BLANC

A Versatile Classic

Equally suited for refined occasions or relaxed moments, Oregon Blossom Sparkling Blanc pairs effortlessly with a variety of settings and cuisines. Whether at a celebratory toast, a sunlit picnic, or a casual conversation among friends, it brings charm to every moment.

Distinctive Terroir

Our sustainable farming practices preserve the natural environment and enhance the integrity and expressive quality of the wines. The Willamette Valley boasts a compelling geological tapestry of ancient marine sediments, volcanic soils and glacial influences. This complex terroir imparts a unique depth to wine produced in the region.

Tasting Notes

Subtle aromas of white peach, green apple and spun sugar lead to a lively palate of key lime, melon and orange. A touch of sweetness and fine bubbles create a refreshing, off-dry finish.

Food Pairings

A perfect accompaniment to rich, salty bites like prosciutto-wrapped melon, smoked salmon and crisp potato chips or slightly spicy dishes like tagine and patatas bravas.

Tech Data

Varietals: 88% Pinot Noir and 12% Muscat

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow iron rich volcanic), Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Alcohol: 13.0%



The distinctive character of Oregon Blossom Sparkling Wines is shaped by the Willamette Valley's remarkable geology and the region's commitment to sustainable viticulture. The name "Blossom" honors the valley's abundant fruit harvest, as well as the bees whose quiet work as pollinators sustains the vibrant ecosystem behind every bottle.

Made In Oregon Cellars | Turner, Oregon