



OREGON BLOSSOM

SPARKLING ROSÉ

A Versatile Classic

Equally suited for refined occasions or relaxed moments, Oregon Blossom Sparkling Rosé 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

Made from premium Willamette Valley grapes, the nose reveals notes of cherry blossom, lychee and white peach. The off-dry palate shows strawberry and watermelon, finishing with soft tannins and a touch of sweetness.

Food Pairings

Enjoy with light and savory dishes, including ham and cheese croissants, Greek salad, grilled prawns, herby roast chicken and fresh strawberry shortcake.

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