

# WELCOME TO THE WORLD OF CHEMISTRY:

WHERE ART
MEETS SCIENCE

## WILLAMETTE VALLEY BLANC DE BLANCS

### **SRP \$20**

#### **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.

#### 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 VERBENA LEAF
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





























