



1883 Reserve

BLANC DE BLANCS MÉTHODE CHAMPENOISE

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 sparkling wine embodies the spirit and culture of the *Yellowstone* series while honoring the timeless values of land stewardship and western heritage. Within the rich tapestry of American heritage lies the emblematic Western belt buckle. Its lustrous gleam, often detailed with intricate motifs, narrates stories of cowboys, endless horizons, rodeos and a pioneer's spirit. Gradually, these utilitarian buckles became canvases for personal expression encapsulating the core values of an era marked by grit, bravery and kinship against vast, challenging terrains.

winemaker notes

This premium sparkling wine is meticulously crafted using the traditional Champagne method, comparable to the finest offerings from renowned Champagne houses in Épernay and Reims. This exceptional Blanc de Blancs from the Los Carneros AVA of Napa Valley showcases exquisite green apple and tropical notes that are carried through on the palate with a smooth, fine mousse. The wine concludes with refreshing, light tropical flavors that linger and entice another sip.

Appellation: Napa Valley

Varietals: 100% Chardonnay

Alc: 12.5%

Released: May 2025



profile

Nose: Citrus | Green apple | Toasted brioche | Oak

Mouth: Crisp | Refreshing | Bright acidity | Tropical flavors



Serve: Ice-Bucket Cold

Aging: 2 - 3 years

Pairs well with: Prosciutto | Pizza | Smoked salmon | Deviled eggs | Buttered Popcorn | Brie | Goat cheese

Fun fact: Sparkling wine is best stored in a wine cellar or cool cupboard and on its side to keep the cork moist. If a cork dries, it shrinks and lets oxygen in and carbon dioxide out, ruining the fizz.

About the Brand

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



learn more



6
servings

10m
prep

0m
cook time

try with
sparkling

Avocado Chipotle Deviled Eggs

Ingredients

6 hard-cooked eggs, peeled
1/4 cup mashed avocado
1 tablespoon lime juice
1 tablespoon mayonnaise
1/2 teaspoon McCormick® Ground Mustard
1/4 teaspoon McCormick® Chipotle Chili Pepper
1/4 teaspoon Lawry's® Seasoned Salt
12 pickled jalapeño pepper slices

Directions

Slice eggs in half lengthwise. Remove yolks; place in small bowl. Mash yolks with fork or potato masher.

Stir in avocado, lime juice, mayonnaise, mustard, chipotle chili pepper and seasoned salt until smooth and creamy. Spoon or pipe yolk mixture into egg white halves. Top each with a pickled jalapeño pepper slice.

Refrigerate 1 hour or until ready to serve.