

As ever

2021 BRUT SPARKLING

FEATURED IN BAZAAR

brand notes

Ideal for celebrating an engagement, achievement, or reunion, this one-of-a-kind cuvee comes dressed to the nines in a matte black necker label embossed with a gold As ever logo and gilded details.

winemaker notes

This curated blend of the finest varietals delights the palate with gentle notes of green apple and pear, accents of citrus and white peach, and a subtle hint of starfruit for balanced brightness and a crisp, elegant finish. A fresh, complex sparkling crafted from Napa Valley Pinot Noir and Chardonnay grapes using the traditional méthode champenoise, our 2021 Vintage Brut is a special wine from a favorable year.

Appellation: Napa Valley

Varietals: Pinot Noir | Chardonnay

Alc: 12.5%

Released: November 2026

LOW ALC

SUSTAINABLY GROWN

As ever

As ever wines—each bottle capturing the elegance of beloved wine regions with bright fruit, layered notes, and a graceful finish. Meant to be shared and savored with the ones you love.

Created by Meghan, Duchess of Sussex

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profile

Nose: Green apple | Pear | Citrus | White peach | Starfruit

Mouth: Crisp | Fresh | Citrus | Balanced

DRY — SWEET

Serve: Ice-Bucket Cold

Aging: 2 - 3 years

Pairs well with: Scones with marmalade | Fish and chips | Oysters | Fried chicken | Eton mess | Truffle fries | Feta | Burrata | Goat cheese

Fun fact: The tradition of toasting with Champagne or sparkling wine dates back to the 18th century as a way to celebrate and encourage good luck.

WineShop At Home

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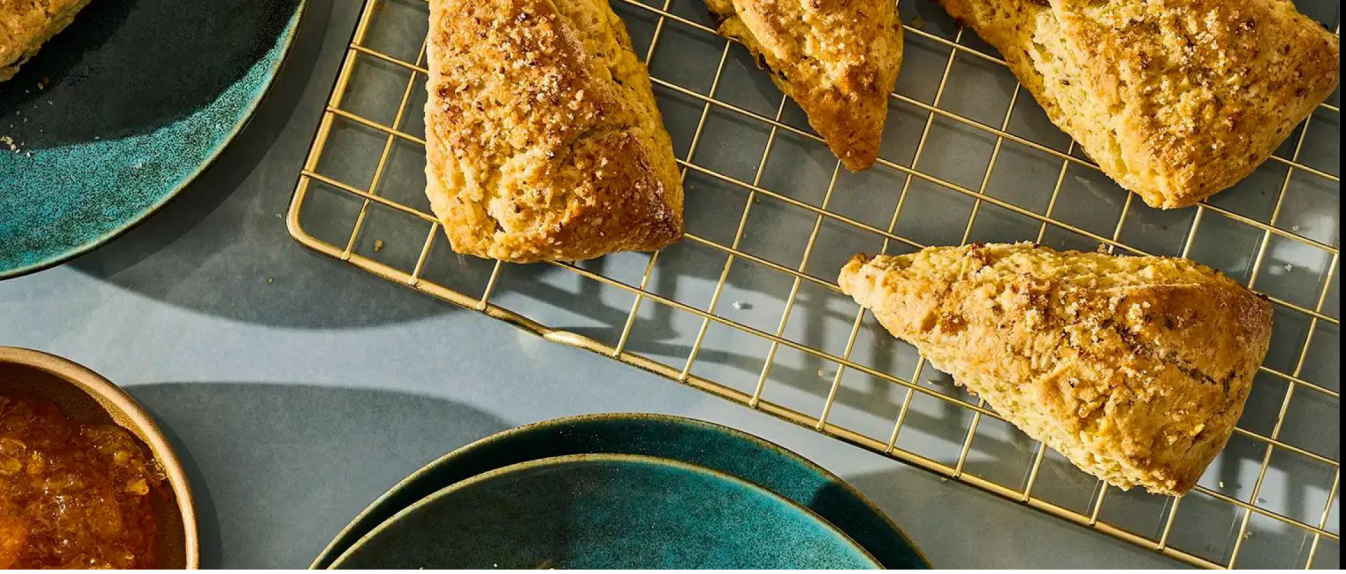
$89



8
servings

15m
prep

20m
cook time

try with
sparkling

Anise Orange Scones

Ingredients

4 teaspoons McCormick Gourmet™ Valencia Orange Peel, divided
2/3 cup granulated sugar
1 tablespoon McCormick Gourmet™ Organic Anise Seed
2 1/2 cups all-purpose flour
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup (1 stick) cold salted butter, cut into pieces
1/4 cup golden raisins
1/2 cup sour cream
1 medium orange, juiced (1/4 cup juice)
2 eggs
1 tablespoon McCormick Gourmet™ Pure Vanilla Extract

Directions

Preheat oven to 375°F. Place sugar, 2 teaspoons of the Valencia Orange Peel and anise seed in food processor. Pulse until well blended and seeds are ground. Reserve 1 tablespoon of sugar mixture; set aside.

Add flour, baking powder, baking soda and salt to food processor with remaining sugar mixture; cover. Process to mix well. Add butter; process until mixture forms fine crumbs. Place mixture in large bowl. Stir in raisins and remaining 2 teaspoons Valencia Orange Peel.

Mix sour cream, 1/4 cup fresh orange juice, eggs and vanilla in small bowl with wire whisk until well blended. Add to flour mixture; stir until a soft dough forms. Drop by heaping 1/4 cups about 2 inches apart onto greased baking sheets. Sprinkle with reserved sugar mixture

Bake 15 to 20 minutes or until scones are golden on top. Remove to wire rack to cool. Serve warm or at room temperature.

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