

As ever

RESERVE BRUT SPARKLING

brand notes

Designed for celebrating the everyday, this cuvée is beautiful to enjoy now, gift to someone special, or save for a future milestone. An embossed matte black neck label and gilded details complete the bottle for a timeless presentation.

winemaker notes

This thoughtfully crafted sparkling wine offers subtle minerality, graceful notes of fruit, and a bright finish that invites celebration with every glass. Produced according to the traditional méthode champenoise, As ever Reserve Brut blends Pinot Noir, Chardonnay and Pinot Blanc fruit for a celebratory Napa Valley sparkling that is perfect for gifting and for sharing with the ones you love.

Appellation: Napa Valley

Varietals: Pinot Noir | Chardonnay | Pinot Blanc

Alc: 12.5%

Released: November 2026

LOW ALC

SUSTAINABLY GROWN

profile

Nose: Citrus | Green apple | Lemon zest | Toasted brioche | Oak

Mouth: Crisp | Refreshing | Meyer lemon | Bright finish

DRY — SWEET

Serve: Ice-Bucket Cold

Aging: 2 - 3 years

Pairs well with: Prosciutto | Shrimp | Smoked salmon blini | Deviled eggs | Chips | Berries and cream | Feta | Burrata | Goat cheese

Fun fact: Brut is a dry style of sparkling wine that receives a very small dose of sugar, called “dosage,” during the disgorgement process.

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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WineShop At Home

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$55



6
servings

10m
prep

6m
cook time

try with
sparkling

Peach and Burrata Salad

Ingredients

PEACHES
1 1/2 pounds ripe peaches (about 4), pits removed and quartered
1 tablespoon vegetable oil

SALAD
1 tablespoon white wine vinegar
2 teaspoons honey
1/2 teaspoon French's® Chardonnay Dijon Mustard Squeeze Bottle
1/2 teaspoon salt
1/2 teaspoon McCormick® Onion Powder
3/4 teaspoon McCormick® Garlic Powder
1 teaspoon McCormick® Basil Leaves
5 tablespoons extra-virgin olive oil
6 ounces baby arugula (about 10 cups lightly packed)
3 ounces thinly sliced prosciutto, torn into bite-size pieces
4 ounces burrata cheese
McCormick® Honey Chipotle Finishing Salt

Directions

Brush cut sides of peaches with oil. Grill peaches over medium-high heat 5 to 6 minutes, turning occasionally, until lightly charred and caramelized. Set aside to cool slightly. Cut each quarter into 2 wedges, then cut each wedge in half crosswise. Set aside until ready to assemble salad.

For the Salad, whisk vinegar, honey, mustard, salt, onion powder, garlic powder, and basil leaves in large bowl until well blended. Gradually add 4 tablespoons of olive oil, whisking until well blended and smooth.

Add arugula bowl and gently toss to combine. Transfer to a serving platter. Top with peaches, torn or sliced burrata pieces and prosciutto. Drizzle with remaining 1 tablespoon olive oil. Sprinkle with Honey Chipotle Salt, if desired.

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