

# Bennu

## Sparkling White Wine Blend

Willamette Valley | Non-Vintage

### Where it's from:

A love letter to Willamette Valley — grapes from across the valley that had no business being this good together. They showed up anyway.

### The Vibe:

Float a little. Sparkle a lot.

This is the bottle you open before you know what you're celebrating. Bright and floral on the nose, creamy and electric on the palate, with a finish that disappears just fast enough to make you pour another. Light on ceremony. Heavy on fun.

Playful. Effortless. A little fancy without trying.

Made for golden hour toasts, oyster bars, impromptu celebrations, and every occasion that deserves bubbles — which is all of them.

### Aromas & Flavors:



Pear



Lemon Zest



Brioche



White Flower

### Structure:

- Light body
- Fine, persistent bubbles
- Bright, refreshing acidity
- Serious drinkability



Looks effortless. Drinks like a party. First sip and you're already smiling.

Blink and the bottle's gone.

### The Blend:

Three grapes. Zero rules. Chardonnay, Pinot Blanc, and Pinot Meunier — blended to land somewhere between a garden in bloom and a perfectly toasted celebration. Bright citrus and floral lift up front, a whisper of brioche in the

### Winemaking (Kept Simple):

- Whole-cluster pressed for freshness and clarity
- Cool fermentation to lock in floral aromatics
- Force carbonated for consistent, bright bubbles every time
- Aged in stainless to keep it bright and clean
- No shortcuts. No costume changes. Just grapes doing their thing.

### Pair it with:

- Fresh oysters and seafood towers
- Soft cheeses and stone fruit
- Brunch (obviously)
- Toasts you didn't plan but gave anyway
- "We should do this more often" energy