



ILLINOIS SPARKLING CO.®

PERFECTING
THE BUBBLE®



BLEND 795

SPARKLING WINE

CREATED FOR THE CHRISTENING OF THE USS HYMAN G. RICKOVER (SSN 795) SUBMARINE, BLEND 795 FEATURES A CRISP, CLASSIC PROFILE AND CELEBRATES WHERE ADMIRAL RICKOVER GREW UP, CHICAGO.

STYLE: Brut

COLOR: Pale Gold

GRAPES USED: Illinois-grown
Chardonnay, Frontenac Gris, Frontenac
Blanc

RESIDUAL SUGAR: 14 g/L

PERCENT ALCOHOL: 12.5%

**DISGORGEMENT & TIRAGE
DATES:**
Refer to back label on bottle

TRY IF YOU LIKE:

Bubbleheads, East Coast Oysters, and
John Philip Sousa marches

FOOD PAIRINGS:

Lobster, scallops, mushroom risotto,
roasted chicken, charcuterie, and
toasted hazelnuts

MUSIC PAIRINGS:

"Big Black Submarine" - Tommy Cox

SERVING TEMP:
Chilled (45F)

CELLARING:
Age in cellar (60-65F) for 5+ years

VOLUME: 750 mL

GLASSWARE: Tulip flute

NOTEWORTHY:

For each bottle sold, \$5 is donated to the USS Hyman G. Rickover commissioning committee, who plans the commissioning ceremony for the sub and supports the submarine crew members and their families in times of need.

A bottle of Blend 795 was used to christen the USS Hyman G. Rickover (SSN 795) on July 31, 2021. One bottle will also travel with the submarine the entire time it is in service.

Gold Medal - 2026 Illinois State Fair Wine Competition

815.667.5211
INFO@ISCBUBBLY.COM

ISC TASTING ROOM
106 MILL ST.
UTICA, IL 61373

ISCBUBBLY.COM