



Fairwinds Estate

CHARLIE NOBLE NON-ALC CHAMPAGNETTE

brand notes

Inspired by the gleaming copper smokestack of 19th-century British merchant ships, Charlie Noble isn't just a name—it's a nod to celebrating life's sparkling moments. Refreshing, lively and full of character—here's to keeping things bright and brilliantly bubbly.

winemaker notes

This non-alcoholic sparkling is the result of an innovative winemaking technique that adds natural carbon dioxide to a blend of high-quality grape juice. This process maintains the grapes' fresh, aromatic attributes. Our Champagnette has a light straw color with light aromas of pear and apple. On the palate, it has a lovely and round attack with flavors of pear, peach and green apple. The mouthfeel is crisp and bubbly with a clean finish.

Appellation: California

Varietals: Chardonnay | Colombard | Pinot Grigio | Sauvignon Blanc | Chenin Blanc | Thompson

Released: March 2026



About the Brand

Established in 1969, Fairwinds Estate Winery is nestled in the hillside along the Silverado Trail in the northern realm of Napa Valley.

Fairwinds
ESTATE WINERY



learn
more



profile

Nose: Pear | Apple

Mouth: Crisp | Fresh grapes | Green apple | Peach | Ripe pear



Serve: Chilled

Aging: 1 year

Pairs well with: Sushi | Orzo salad | Pizza | Fried chicken | Curries | Fresh fruit | Mozzarella | Burrata | Havarti

Similar to: Paquet Cadeau Semi-Seco Sparkling

Fun fact: Invented in 1908 in Europe, this style of non-alcoholic beverage was advised by doctors to reduce alcohol consumption and has soared in online sales, with a 315% increase in the last few years.



4
servings

35m
prep

0m
cook time

try with
sparkling

Waldorf Salad

Ingredients

DRESSING

- 1/2 cup mayonnaise
- 2 tablespoons apple cider vinegar
- 1 tablespoon honey
- 1/4 teaspoon salt
- 1/2 teaspoon McCormick® Parsley Flakes
- 1/4 teaspoon McCormick® Pure Ground Black Pepper

SALAD

- 2 Granny Smith apples, chopped
- 2 Gala apples, chopped
- 1 cup seedless red grapes, halved
- 3/4 cup toasted walnuts
- 3 celery ribs, thinly sliced

Directions

Whisk together dressing ingredients; set aside.

Combine remaining ingredients in large bowl. Add dressing and gently stir to combine. Chill for 30 minutes before serving.