



Glory Cellars

SPARKLING

winemaker notes

Glory Cellars Sparkling combines the exquisite attributes of several varietals known for their aromas and structure. For our inaugural Glory Sparkling, we favored the Charmat Method of fermentation, giving us a fruitier result over the classic method. It has a light sweetness, placing it between a dry and off-dry wine. This sparkling is fresh and aromatic without the intense toast or yeast notes found in bottle-fermented wines. In the nose, enjoy bright characters of lemon and orange zest. Apple, pear and vanilla cupcake notes round out the bouquet. Glory Cellars Sparkling offers a bright attack and medium intensity, with plenty of fresh citrus and crisp minerality towards the finish. With every bottle, \$2 is donated to our "Raise Your Glass" corporate giving program, benefitting America's Mighty Warriors, a 501(c)3 non-profit.

Appellation: California

Varietals: Chardonnay | Pinot Noir | Chenin Blanc | French Colombard | Pinot Grigio

Alc: 11.5%

Released: February 2026



About the Brand

Raise Your Glass for America's Mighty Warriors and celebrate the glory of those who serve our nation every day. Together we will make a difference.

profile

Nose: Lemon and orange zest | Apple | Pear | Vanilla cupcake

Mouth: Bright attack | Medium intensity | Citrus | Crisp minerality



Serve: Chilled

Aging: 2 - 3 years

Pairs well with: Raw oysters | Shrimp cocktail | Smoked salmon blinis | Fish & chips | Prosciutto-wrapped melon | Shortbread | Goat cheese | Swiss | Brie

Similar to: Paquet Cadeau Brut and Y 1883 Reserve Blanc de Blancs Sparkling

Fun fact: Because this wine didn't stay on its lees for long, the result is a fresher, fruit-forward and less "breadly" sparkling wine.



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awards
& more





4
servings

20m
prep

10m
cook time

try with
dry sparkling

Ground Turkey Cucumber Sushi Rolls

Ingredients

GROUND TURKEY

1 pound ground turkey
1 tablespoon McCormick® Garlic Powder
1 teaspoon McCormick® Pure Ground Black Pepper
1 teaspoon salt
2 tablespoons cream cheese

GARLIC AIOLI

1/2 cup mayonnaise
1 tablespoon fresh lemon juice
1 teaspoon French's® Chardonnay Dijon Mustard
1 tablespoon McCormick® Garlic Powder
1/4 teaspoon salt
1/4 teaspoon McCormick® Pure Ground Black Pepper

CUCUMBER SUSHI ROLL

1 cucumber, sliced into thin strips lengthwise
1 avocado, sliced
Chives, chopped, for garnish

Directions

For the Ground Turkey, heat olive oil in a large skillet over medium-high heat. Add ground turkey to the skillet, season with garlic powder, salt, and pepper. Use a spatula to break it up into pieces and cook until fully cooked through. Add cream cheese to the pan and mix well to combine. Remove turkey from heat and let it cool in the fridge.

For the Garlic Aioli, combine the mayonnaise, lemon juice, Dijon mustard, garlic powder, salt and black pepper in a medium bowl. Whisk everything together until well combined and set aside.

For the Cucumber Sushi, using a peeler, begin slicing the top of a cucumber lengthwise. You'll discard the first few pieces, then reserve about 10 to 12 pieces for the roll.

On a clean, paper towel-lined workspace, begin laying down the strips of cucumber, ensuring each is overlapping. On the edge closest to you, lay the slices of avocado along the cucumber followed by the ground turkey mixture and a drizzle of garlic aioli.

Using the paper towel to help hold everything together, begin to roll the cucumber over the avocado, turkey, and aioli. Once you've rolled your sushi, cut it into slices, top with additional garlic aioli, and chives. Enjoy immediately.