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Sparkling Wine Is In Its Prime. Here Are Five Bottles to Savor.

New varieties beyond traditional Champagnes and Proseccos are inviting drinkers to reconsider bubbles

By Adam Chandler

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ELIZABETH ARVELOS COETZEE/WSJ

Some might associate sparkling wine mostly with special occasions, like wedding toasts or New Year's Eve. Others may think of their favorite spritz—whether Aperol, Campari or Hugo. But recently, a proliferation of

sparkling wines beyond the usual Champagnes, Cavas, Crémants and Proseccos has burnished the beverage's reputation as one to enjoy on its own, on any day of the year.

"I know people who are not in the industry that drink bubbles every day," said Tonya Pitts, a sommelier in San Francisco. "It's so accessible now and people are drinking more of it."

As consumption of wine and spirits writ large has been in steady decline, sparkling wine has maintained, well, its sparkle—outperforming other categories with carbonated verve. The global sparkling wine market has continued to grow, reaching nearly \$50 billion in 2025, according to analysis from Maximize Market Research, a firm that tracks industry trends. Its projections show the sparkling wine market expanding to about \$69 billion by 2032.

The drink's evolution has included more sparkling wines made with red wine grapes, such as Pinot Noir and Cabernet Franc. "If the varietal can be grown and produced to have enough acidity on its own without having to add acidity to change the structure of your end product, it can be used to produce sparkling wine," Pitts explained. More sparkling wines are now also sold at stores not typically associated with specialty beverages, like Aldi and Costco.

With people drinking less, many are opting for bottles that feel more special—whether from a small producer, a sustainable vineyard or, increasingly, a category long associated with celebration and quality.

"There's this lift, and it is absolutely a mood change and a shift," Pitts said. "I don't know if it's just the whole feeling of a glass of bubbles in your hand."

Thirsty for a sparkling wine to add to your bar? Here are five bottles that Pitts recommends to anyone looking to turn any day into a celebration.

Klinker Brick Winery Sparkling Ultra Brut Albariño Lodi 2021, \$45



KLINKER BRICK

Bottle bio: From California's Central Valley, the wine opens with aromas of white nectarine, green guava, and mineral.

Tasting notes: Fresh, crisp, with citrus and dried herb flavors on the mid palate, and a clean, elegant finish.

Biancavigna Conegliano Valdobbiadene Prosecco Brut 2023, \$15



BIANCA VIGNA

Bottle bio: This 100% Glera bottling from Italy's prestigious Veneto region showcases apple and white fruit on the nose.

Tasting notes: Vibrant and savory throughout, with lingering bubbles and a delicate mineral note on the finish.

Roederer Apple Alley Vineyard Sparkling 2021, \$55



ROEDERER ESTATE

Bottle bio: Accented with peach, apricot, acacia, and floral notes, this sparkling variety hails from the cool-climate of California's Anderson Valley.

Tasting notes: Vivid and medium-bodied, with dense bubbles and a long, rich finish of delicate herbs.

Donkey and Goat Brut Nat V5 Sparkling Pinot Meunier, \$65



DONKEY & GOAT

Bottle bio: A minimal-intervention wine made entirely from Pinot Meunier in California's Russian River Valley.

Tasting notes: Savory and mineral-driven, it has fine, Champagne-like bubbles that carry through a long finish with well-defined acidity.

Iron Horse Ocean Reserve Blanc de Blancs Brut, Green Valley, Russian River Valley 2020, \$62

Bottle bio: Another sparkling white from the Russian River Valley, it features notes of tropical fruit, lychee and green apple on the nose.



Tasting notes: Creamy and rich throughout, it has great minerality in the mid-to-back palate and a touch of salinity on the finish.

IRON HORSE VINEYARDS

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Adam Chandler is a columnist for The Wall Street Journal and WSJ. Magazine. In his column, Adam reports on food trends as they intersect with business and culture, from the secret economy behind ramp season to the blood feud between Diet Coke and Coke Zero drinkers. His first story for the Journ...



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