



Drink of the Week: Landmass Heavy Glow Sparkling Rosé

Story: [Penelope Bass](#)

Photo: [Ladd Arundel](#)

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I'll be the first to admit I couldn't care one way or another about Valentine's Day, but I do appreciate passion and a good story, and Landmass Wines has both. Business and life partners Melaney Schmidt and Malia Myers run the Oregon winery. They're first-generation winemakers on a mission to prove just how good sparkling wine from the Pacific Northwest can be. An accessible entry point, the Landmass Heavy Glow Sparkling Rosé makes a solid (and delicious) argument.

Although Oregon has long been associated with Pinot Noir, the state has been steadily [proving its hand at sparkling wines](#). And while much of the bubbles are coming out of the Willamette Valley, Landmass is highlighting the capabilities of regions across the state, from the southern Rogue Valley to the rugged, high-elevation terrain of the Columbia River Gorge. "Malia and I want to bring to light how amazing this area is for making sparkling wine. So instead of making an expensive allocated wine that can only be appreciated by an elite group of wine lovers, we're making one that appeals to everyone," says Melaney Schmidt of the Heavy Glow.

The cooler climate in the Gorge helps the grapes retain acidity. And the Champagne varietals used in the Heavy Glow Sparkling Rosé make for a zippy yet elegant wine. The crisp bubbles carry aromas of ripe fruit and orchard blossoms, with flavors of juicy cherries followed by a clean, subtly savory finish. It paired perfectly with some kimchi fried rice. But the wine's fresh effervescence would match with just about anything on the table. And at less than \$30, this bottle is easy to love. \$26, landmasswines.com