



2019 BLACK SPARK Estate Middleburg AVA

WINEMAKING NOTES

Our Black Spark sparkling wine is made from 100% Norton grapes from our estate produced in the Méthode Champenoise winemaking style. After hand-harvesting and sorting in the vineyard, our grapes were gently transported into small lugs and then stored for one night in a cold room. The day after, the grapes were sorted again on a sorting table before being pressed with a specific sparkling pressing program: only the “tails” (final, and strongest press fraction) from the press was used to make this sparkling. Cold-settling occurred for three nights and then alcoholic fermentation began in stainless steel tank. This base wine was fermented and aged entirely in stainless steel. In October of the following year, the base wine underwent secondary fermentation in bottle after the addition of yeast, nutrients for the yeast, and sugar. The bottling was done by hand and the bottles were stored in layers via wire cage to be aged on lees. 5 weeks later, we proceeded to manually disgorge (or “remove”) the yeasts precipitate (or “lees”) from the bottles and then added a dosage liquor to each bottle (the dosage liquor contained a high concentration of sugar to result in a final product at 15 g/l). We then completed bottling by replacing the capsule closure with natural cork and wire by hand on the estate on December 10, 2020.

TASTING NOTES

deep red color – pomegranate – velvety texture – silky bubble structure – candy nose – purple blossoms

FOOD PAIRING

anything chocolate! – sharp or hard cheeses – pizza – sweet and salty combinations

PRODUCTION DETAILS

Vintage Year: 2019

Vineyard: 100% Casanel Vineyard – 100% Estate

Appellation: AVA Middleburg

Composition: 100% Norton

Average Vine Age: 11 years

Harvest Date: 09/04/19

Bottling/Tirage Date (for secondary fermentation in bottles): 10/30/2020

Disgorging Date: 12/10/2020

Fermentation: Stainless Steel

Yeast: Spark

ML: 100% pH: 3.31 Alcohol: 10.0% vol.

Residual Sugar: 15 g/l in glucose-fructose (added with dosage/expedition liquor) = 1.5% rs (Demi Sec)

Aging: 100% Stainless Steel

Aging Time: months (11 months in tank, followed by 5 weeks aging on lees in bottle)

Cases produced: 22 cases

Cellaring: Enjoy it now to 2022– Drink it while young and fresh (sweet, light-medium body wine)