

ROOTED IN RICHNESS

RD
13

CURIOS TO UNCOVER THE TRUE GRIT THAT GOES INTO CRAFTING A BOTTLE OF TRADITIONAL METHOD SPARKLING?



1

Harvest Old Vine
Chenin vines



2

Make and bottle
base wine



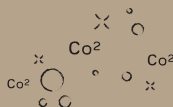
3

Additional yeast
+ sugar are added



4

Wine is placed
under a crown cap



5

Yeast ferments
sugar into
alcohol until
dry, creating Co^2



6

Sparkling wine
then ages on the
dead yeast
(aka: lees)



7

These lees add
bready notes and
textural richness



8

Bottles are "riddled"
so all deposits are
collected in neck
for disgorging



9

Wine is disgorged
and lees sediment
removed



10

Dosage (a blend
of sugar and
wine) is added



11

Wine is corked
and caged
for aging



12

Cheers to a job
well done!

TIPS FOR CHENIN BLANC

STORE

Avoid sunlight and store horizontally to keep the cork moist

SERVE

Pop in the fridge or ice bucket to chill.

ENJOY

Fill your glass and cheers to a job well done!

Our Chenin Blanc fruit is crafted from some of the oldest vines in North America. Boasting a remarkable heritage, this kind of serious rooting guarantees a wine that captures the soulful spirit of our southern roots.



All about the dirt.

road13vineyards.com

