
PARADISE SPRINGS WINERY

APRÉS ROSÉ

Méthode Champenoise

2018

TECHNICAL DATA

pH: 3.25

Acid: 9.0 g/l

Alcohol: 12.5%

GRAPE SOURCES

95% Chardonnay and 5% Merlot sourced entirely from Silver Creek Vineyards.

WINEMAKING DATA

Grapes were picked in the cool dawn hours and refrigerated on site at 40 F overnight. They were then hand sorted and whole-cluster pressed into a stainless steel tank. The base wine was left in the tank until May the following year, when it was then mixed with the “liquor” (sugar and yeast mix) for its second in bottle fermentation. It was bottled with crown caps on May 12, 2019. The wine aged sur-lee for 15 months and then began its robotic riddling periodically over the next few weeks until it was disgorged on August 19, 2020. Finally, dosage was added to finish with a Brut style.

WINEMAKER NOTES

Aprés Rosé sparkling is fermented and aged in metal cages where the bottles are placed by hand. Then when it's time to disgorge, robotic gyro-plate riddling takes place periodically over the next few days. This brut style sparkling wine is our tribute to all those extraordinary moments worth celebrating!

VINTAGE NOTES

The 2018 vintage was very difficult to manage as it was one of the wettest seasons in recorded history. These types of years are typically known as winemaker's vintages, because winemakers in our region still prevail with hard work, despite the challenges they face. Bud break came as expected in Virginia, and not quite as early as it had been the year before. Given all the rain, vineyards focused on the canopy management of the vines and had to spray for mildew and mold more than in a typical year. In order not to risk losing fruit to the weather, we took fruit earlier than usual as opposed to letting it hang on the vine longer. Although this decision left the wines a little lighter in body and alcohol, they are clean and more European in style.

