



SPARK



THE WINE

This casual sparkler comes from an innovative blend of grapes. Pear and citrus rind develop on the palate over a structure of crisp acids and creamy fruit notes. An initial rush of exuberant bubbles is quickly followed by a soft effervescence. Slight astringency balances the richness from extended lees contact, and deftly carries the finishing tones of blood orange and wild strawberries.



THE VITICULTURE

The Estate blend combines Pinot from Eyrie’s 5 certified-organic estate vineyards with an average vine age of 29 years. Farming is certified organic, but Jason and his team take this only as a starting point. Viticulture at all of the Estate vineyards follows the precepts of regenerative no-till farming, with strict attention paid not just to the vines but to the healthy networks of soil organisms that support them. Not only does this approach avoid the need for artificial irrigation, it also nourishes the vines without the need for additional fertilizer, and captures atmospheric carbon.

THE VINIFICATION

To create this wine, Jason blended vintages of Pinot noir fruit (48%), Pinot Meunier (6%), Chardonnay (9%), Pinot Blanc (5%) and Chasselas doré (31%). Fermentation and aging occurred in a mixture of wood barrels and stainless steel. Full malo and an average of 11 months on lees lend a subtle richness with zero residual sugar. The final step: Jason had the wine carbonated to 4.2 atmospheres of pressure and bottled under crown cap.

TECHNICAL NOTES

Appellation:	Dundee Hills
Vineyard Certification:	Organic
Estate Vineyard Sites:	The Eyrie, Daphne, Roland Green, Outcrop and Sisters
Fermentation:	Stainless and Oak
Production in cases:	2838
Bottling date:	July 2021
pH:	3.24
Total acidity:	6.1g/L
Residual sugar:	0.0 g/L
Alcohol % by volume:	11.16%

