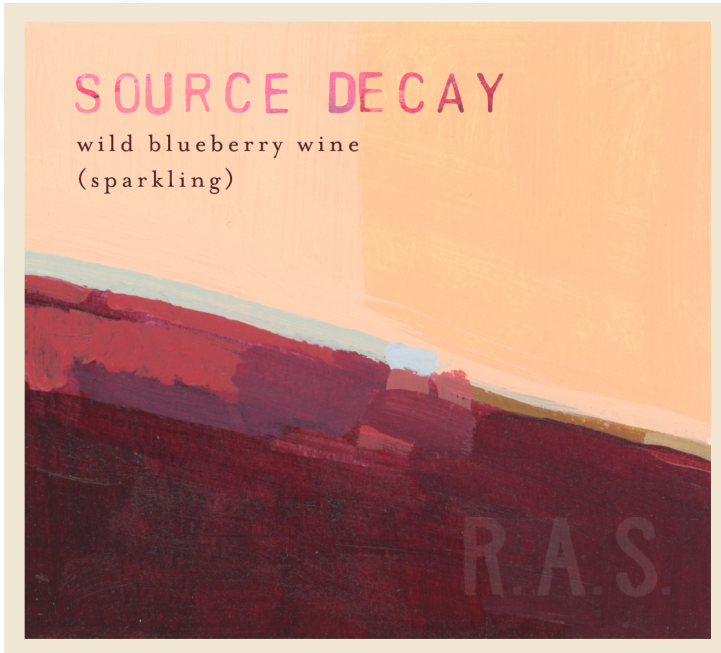


Source Decay

SINGLE-SITE BARREL-AGED SPARKLING WINE FROM MAINE WILD BLUEBERRIES

Source Decay is the first-ever true *vin de terroir* from Maine wild blueberries, meant to express its particular and extraordinary place of origin. It represents our heartfelt attempt to show the full potential of pristine fruit from this single spot on Earth.



THE WINE

Source Decay is a dry sparkling wine, intensely juicy and savory. Flavors are deep, mouthfeel is simultaneously delicate and persistent, overall balance and harmony are striking. The bubbles, acidity and low alcohol enable it to successfully accompany simple snacks, salty foods, elaborate meals, spicy dishes, and most things in between. Ideal scenario is a table covered in many plates, surrounded by many people.

TECHNICAL NOTES

Alcohol 8% by volume. Certified organic wine. No sulfites added. Production 2021: 130 cases. Glass 750-ml bottles with wax-covered crown cap.

SOURCE (ORIGIN)

The fruit for *Source Decay* comes from a single 'barren' (field) at Moon Hill Farm, in Whiting, Maine, at the far northeastern tip of the United States of America, raised organically by the Beal family. It is harvested at peak ripeness, winnowed fully in the field to remove stems and leaves, and then we drive it down to our winery in Portland.

DECAY (WINEMAKING)

PRIMARY FERMENTATION is on native yeasts, with maceration on skins for five days. Crushing is by foot. Pressing is slow and gentle, aging is in a combination of neutral tanks and used oak barrels, for seven months. No fining, filtering, or sulfur additions.

SECONDARY FERMENTATION is by traditional method. We induce secondary fermentation with an addition of sweetener to the fully fermented still wine in each individual bottle, without adding yeast. Each bottle is riddled by hand, and disgorged by hand after seven months aging in bottle.

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