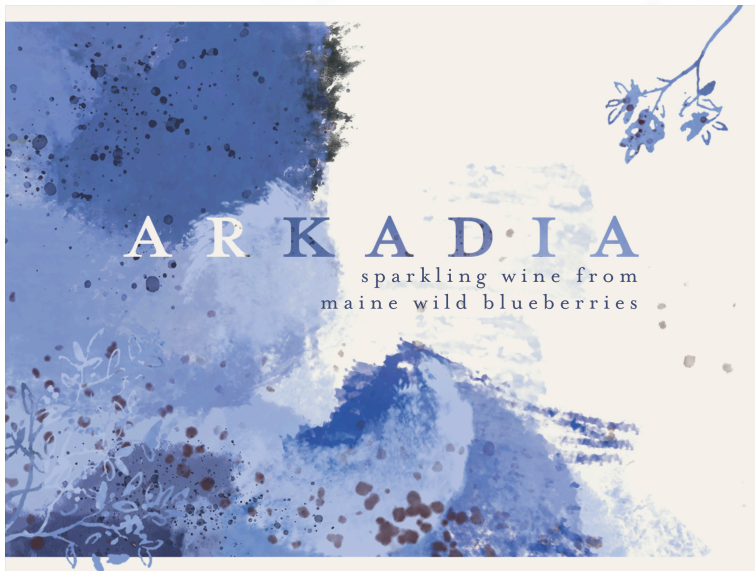


Arkadia

SPARKLING WINE FROM MAINE WILD BLUEBERRIES

Arkadia is a dry, sparkling wine from a single expressive ingredient: 2.5 pounds per bottle of organically raised Maine wild blueberries harvested by hand. Winemaking is minimalist and production is small. Simultaneously forthright and complex, it's light in body and alcohol, yet the flavors are intense, vivid and savory. Serve well chilled, with snacks & good, simple meals. It's a great mixer, too.



PROCESS

- organically raised wild blueberries hand-harvested August 2022
- maceration on skins 2-10 days
- foot-crush, native-yeast fermentation
- matured in stainless steel tanks
- light filtration
- low sulfite addition during aging; zero free sulfites at bottling
- secondary fermentation February 2023, in bottle with *liqueur de tirage*, not disgorged

THE NAME

“Arcadia” is the name given to our area centuries ago to draw a connection between its breathtaking, savage beauty and that spoken of in Greek myths extolling untrammelled wilderness and harmony with the gods of nature. *Arkadia* the wine is like that.

TECHNICAL

- alcohol 8% by volume
- organically grown fruit
- production 2022: 600 cases
- glass 750mL bottle with crown cap

ABOUT R A S WINES

We are Dan Roche, Joe Appel and Emily Smith.
We make wines with Maine-grown fruits.

