

Still Blue

DRY, STILL WINE FROM MAINE WILD BLUEBERRIES

Still Blue is a dry table wine from a single expressive ingredient: 2.5 pounds per bottle of Maine wild blueberries raised and hand-harvested by the Passamaquoddy Wild Blueberry Co. Winemaking is minimalist and production is small. Light chaptalization boosts the alcohol; more than a year aging in used oak barrels softens the wine's texture and expands its overall palate expression. Vibrant, precise, floral and red-fruity...this still wine is refreshing, versatile, chillable, gulpable, delicious.



DETAILS

- sustainably raised wild blueberries hand-harvested August 2023
- foot-crush, maceration on skins 5 days, with a sugar addition to chaptalize the wine (boost its final alcohol level) during primary fermentation
- pressed into used oak barrels, then 9 months aging
- bottled May 2024, then 10 months aging before release

- alcohol 11% by volume
- glass 750mL bottle with DIAM cork
- production: 45 cases (12 bottles per case)

ABOUT R.A.S. WINES

We are Dan Roche, Joe Appel and Emily Smith.

We are committed to Maine people, land and fruit, and that's what produces all our wines.

