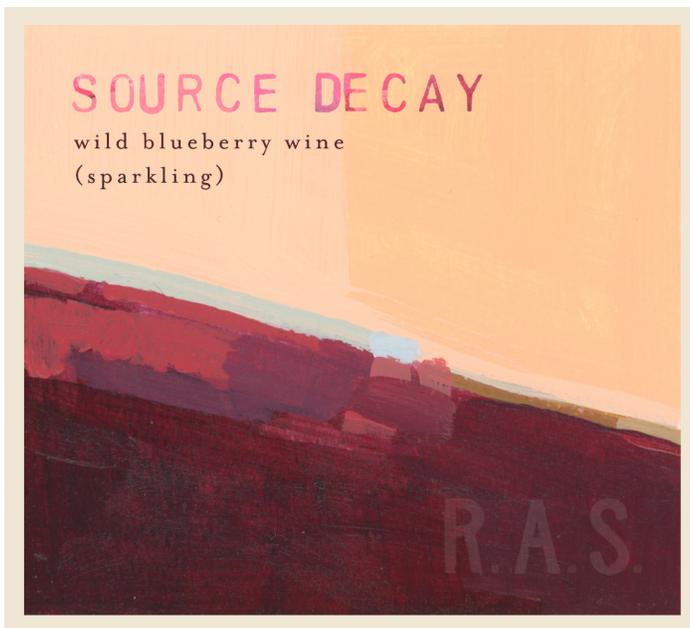


# Source Decay

TRADITIONAL-METHOD BARREL-AGED  
SPARKLING WINE FROM MAINE WILD BLUEBERRIES

*intense, supple, elegant*

*Source Decay* is the result of our efforts to make the greatest possible sparkling wine from Maine wild blueberries. The pristine fruit is tended by the Brodis family, who have been raising wild blueberries for more than 150 years in the area around Hope, Maine. This dry, graceful wine will develop complexity with long aging.



## DETAILS

- Maine wild blueberries, field-winnowed and destemmed, hand-harvested August 2024
- foot-crush, maceration on skins five days, with twice-daily punchdowns
- maturation 10 months in used oak barrels, with low sulfite addition
- secondary fermentation in bottle with liqueur de tirage, June 2025
- hand-riddled and hand-disgorged November 2025
- no fining or filtration; minimal sulfites added at bottling
  
- alcohol 8% by volume
- production: 50 cases (12 bottles/case)
- glass 750mL bottle with Diam cork & cage.

## 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.



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