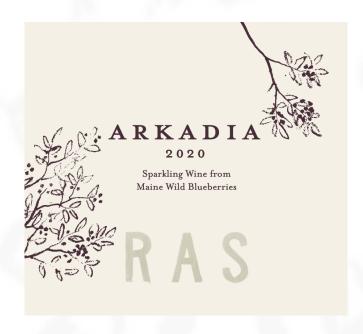
ARKADIA

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 Arkadia chilled, as a mixer or with snacks & good, simple meals.



SOURCE

The fruit for *Arkadia* comes from all our certifiedorganic grower partners throughout the Midcoast and Downeast zones, and so the wine is an ideal overall expression of the glacial-marine Maine wild blueberry regions. We only work with growers we like and admire as people, who treat their workers well and manage their land with care and respect. "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 untrammeled wilderness and harmony with the gods of nature. *Arkadia* the wine is like that.

TECHNICAL NOTES

Alcohol 8% by volume. Certified organic wine. No sulfites added. Production 2020: 460 cases. Glass 750-milliliter bottles with crown cap.

WINEMAKING

PRIMARY FERMENTATION: Maceration and fermentation are on native yeasts, with skins intact, for four weeks. Pressing is slow and gentle, aging is in neutral tanks for six months with three periodic rackings. We don't fine or filter, or add sulfur at any point. SECONDARY FERMENTATION is a mix of traditions. It's not technically pét-nat because primary fermentation is completed before bottling. It's not méthode traditionelle because while we induce secondary fermentation by an addition of sweetener to the fully fermented still wine in each individual bottle, we do not add any yeast, nor do we riddle or disgorge the bottles. The closest analogue we can think of is what Italians call Prosecco col fondo.

ABOUT R A S WINES

We are Dan Roche, Joe Appel and Emily Smith. We love Maine, we love wine, and we aim to make true, personal wines that connect us to places and people we hold dear.

