Sparkling Wine Education

What you need to know

PROGRAM PRODUCER OREGON WINE BOARD

TRADE SHOW PRODUCER OREGON WINEGROWERS ASSOCIATION

Key Comparisons

Farming and Target Chemistry

Pressing and Juice Handling

Fermentation

Bottling Parameters, Timing

Bubbles!

Final Handling and Packaging

Aging Potential

Cost vs Still Wine

Traditional Method
Kate Payne-Brown
Stoller Family Estate

OREGON WINE SYMPOSIUM
PORTLAND

Traditional Method, Kate Payne-Brown

Farming and Target Chemistry- Summer/ Late Summer

- Sparkling starts in Vineyard, Crop heavier and minimal leaf pulling to retain acidity. Simulate cooler site.
- 60 tons 3 different varietals, picked over 2 weeks
- 18- 20 Brix, 2.9- 3.1 pH, 10-12 TA

Pressing and Juice Handling- Late August/ Early September

- Chill fruit over night for better pressing
- Whole cluster Press with Champagne cycle
- 2 – 3 press fractions based on taste and pH
- 25ppm SO2 in press pan with liquid nitrogen
- Juice settled overnight prior to racking to fermentation vessels

Fermentation- Late August/ Early September

- Barrel and stainless steel fermented
- Inoculated with commercial yeast- Fermentation takes 7-10 days
- Spontaneous malolactic fermentation, if it happens
- Blends finalized 1 month prior to tirage.

Tirage- April/May/June of following year

- Tiraged after 8-9 months
- Tirage culture takes 4 days to create
- 24g/L of Sugar added to create 6 atm of pressure
- Add Culture and adjuvant to wine and then bottle.
- Crown cap closure and stacked in gyro palate cages
- Usually takes 4-6 weeks to finish ferment in bottle

Stoller
FAMILY ESTATE

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Traditional Method, Kate Payne-Brown

Riddling- Starts 1- 4 years after Tirage

- Starts 3-7 weeks prior to disgorging depending on volume of sku
- Riddling cycle takes 7 days to complete (riddling by hand takes about 6-8 weeks)

Dose and Dose Trials- 1 Month to Disgorge

- Performed 1-2 months prior to disgorging.
- Look at different vehicle wines and dose to rates
- Changes with every wine and vintage. Goal is to bring balance to the wine not sweetness.
- Add 10ppm of SO2 to Dose liqueur to bind any aldehydes and promote freshness.

Disgorging – Yeast liberation 1-4 years after Tirage

- Riddled bottles go to neck freezer.
- Neck Freezer to knife to pop crown cap and liberate yeast plug
- The Dose is added, and wine is topped up, corked and wire hood applied.
- We usually finish packaging in line.
- Wine released 3 months to 1 year post disgorging depending on sku.

Aging and Cost

- Sparkling wine has great aging potential.
- Cost- Most of our cost comes from vineyard and production. Production costs 53%, Vineyard Costs 23%, Packaging costs 12% of final product.
- The making of sparkling is not that much more expensive to make than our Reserve and Legacy wines. But requires time, space and equipment that we do not need to make still wine.

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Disgorging Considerations
Denis Brunner
Champagne Bollinger

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Petillant Naturel
Brianne Day
Day Wines

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Petillant Naturel, Brianne Day

Farming and Target Chemistry

- Organic/Biodynamic
- 20.5-21.5 Brix, 3.0-3.3 pH, 6-7 TA

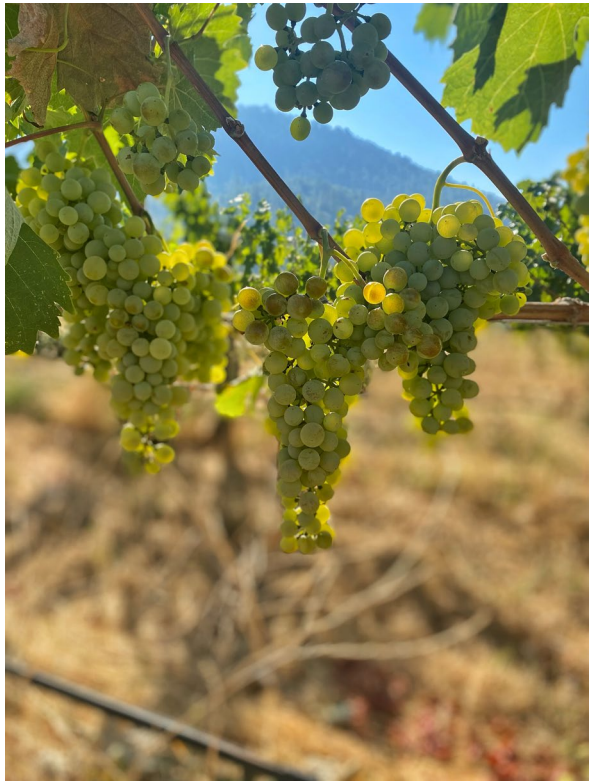
Pressing and Juice Handling

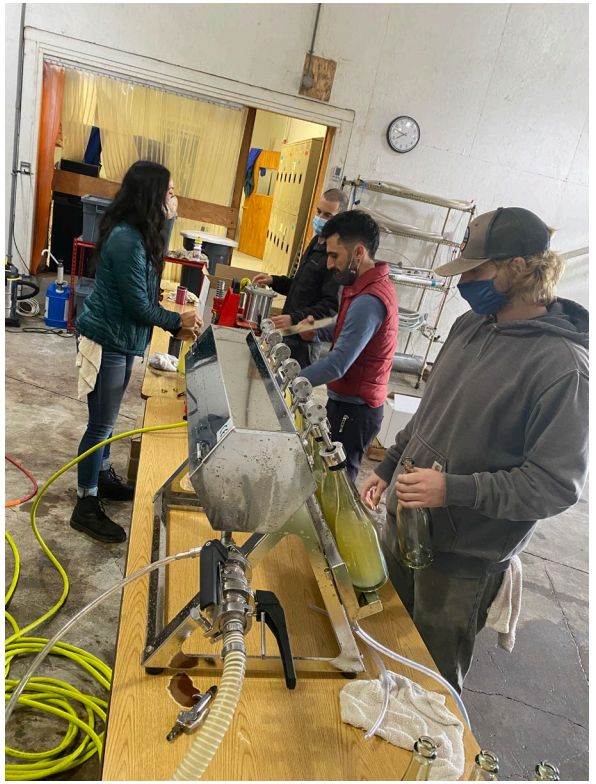
- Regular white press cycle
- 20ppm SO2 add at pressing
- Cold settle and rack cleanly (multiple times)
- Rack to stainless steel for fermentation

Fermentation

- Fermented in stainless steel until bottling
- Spontaneous fermentation
  - Slow
- rack at 5 degrees brix
- Spontaneous malolactic fermentation, if it happens
- Use nature to cool fermentation if possible

Petillant Naturel, Brianne Day





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Petillant Naturel, Brianne Day

Bottling Parameters, Timing

- Check glu/fru in lab routinely after 1 deg brix
- Target 10-12 g/L RS, chill and bottle directly from tank using inert gas
- Bottle under crown cap ASAP

Carbonation

- Fermentation finishes in bottle after 9-12 weeks

Disgorging, Final Packaging

- No disgorging/no dosage
- Label after fermentation finishes
- ***Pop and Pour!***

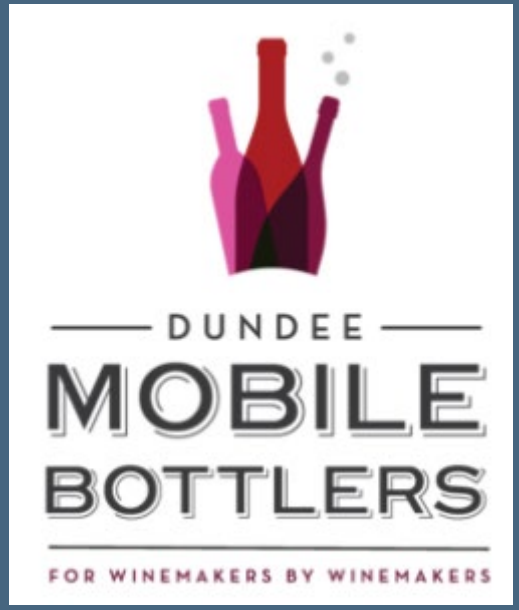
Aging Potential

- 8-10 years of aging potential, and still going!

Cost vs Still Wine

- Taxes: $2.40/gallon vs $0.07/gallon with small producer tax credit (34x higher)
- Glass: ~ 2x vs still wine
- Hand bottling and hand labeling
- Crown caps are cheap

Forced Carbonation
Joe Dobbes



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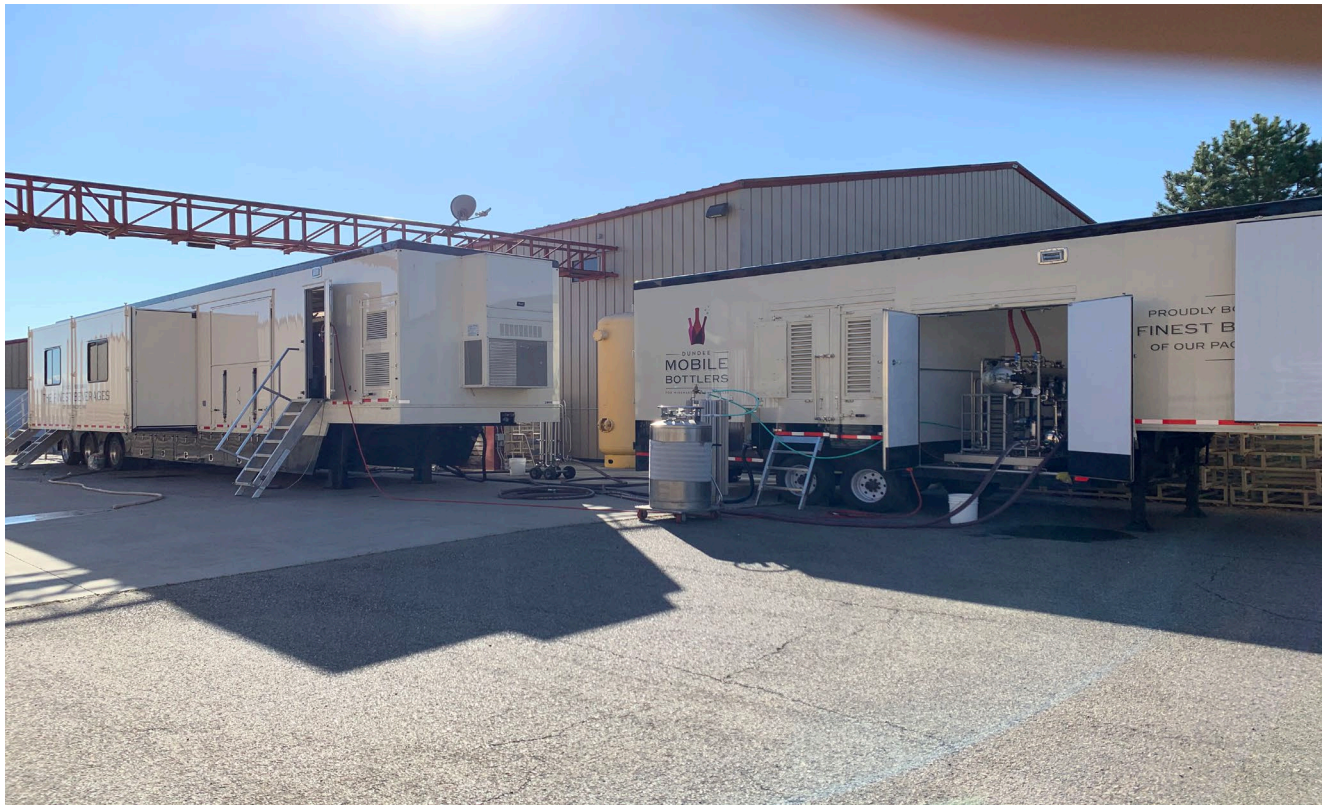
Forced Carbonation, Joe Dobbes



DUNDEE MOBILE BOTTLERS
FOR WINEMAKERS BY WINEMAKERS

OREGON WINE SYMPOSIUM
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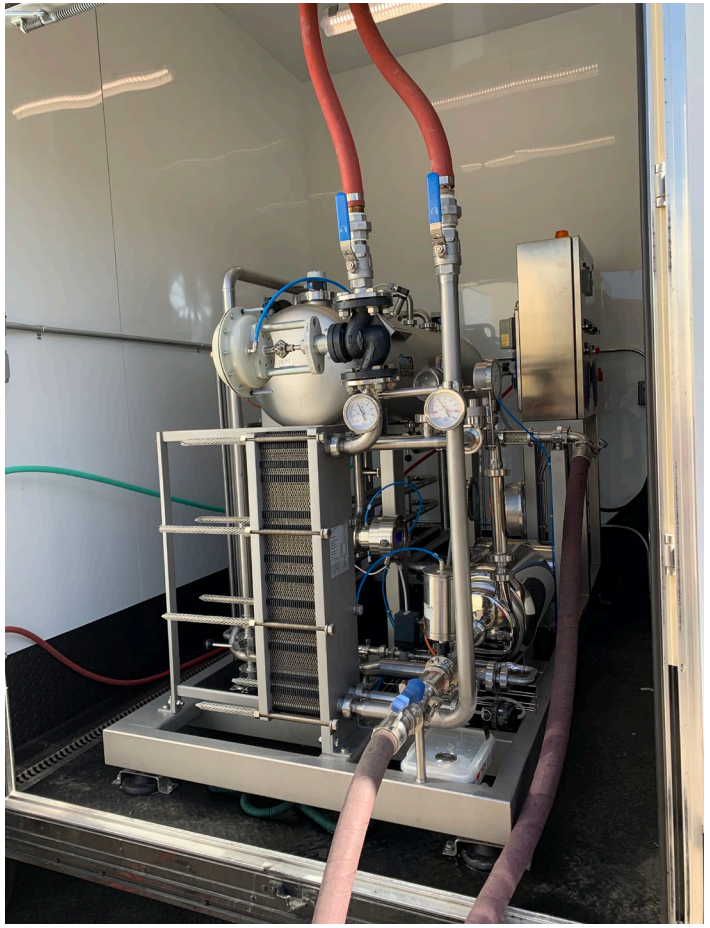
Forced Carbonation, Joe Dobbes



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Farming and Winemaking

- No additional inputs on farming
- Wines produced under “still wine” parameters can still be carbonated without problems

Bottling Timing and Wine Parameters

- Clients typically bottle Feb - April
- More complexity >> ideally target Traditional Method AND lees aging >> bottle late summer
- Same preparation and stabilities as still wines
- DO NOT pre-carbonate wines for in-line carbonation

Forced Carbonation, Joe Dobbes

In-Line Carbonation Process Flow & Parameters

- Wine temperature – Cold, or ambient
- Padovan – Capable of carbonating @ 5.0++ atmospheres
- DMB does not bottle above 5.0
- CO2 uptake dependent upon the wine

Pre-Carbonated Process Flow & Parameters

- Bottle at up to 5.0 atmospheres
- All else above applicable

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Packaging - Closures & Parameters

- DMB practices - Up to 5.0 atmospheres CO2
  - Crown Cap
  - Stelvin P – (Pressure)
  - ROPP
  - Champagne Cork & Wire Hood
- 2.50 and less atmospheres CO2
  - Screw Cap
- Conventional cork
  - Semi-Sparkling

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Packaging – Realities & Challenges

- Higher pressure requires thicker glass
- Label adherence issues– Cold, sweating/wet bottles
- Wrong materials leads to torn labels and/or double handling
- ALWAYS LISTEN TO THOSE WITH EXPERIENCE TO SAVE HEADACHES AND $$$
  - Label material/glue/backing and bottle finish
  - Craftsman Label Company

Forced Carbonation, Joe Dobbes

Ageability

- Highly dependent
  - Quality, history base wine, handling, protocols
- Generally intended for quick release
- Plan for longer ageability, + complexity
  - Farming and winemaking parameters
  - Bottle later in the year

Cost

- Highly variable – Cheaper than Traditional, more than Pet Nat
  - Glass type
  - Closure type
  - In-line carbonation vs Brite tank carbonation
  - Bottling line operation
  - Quantities

Tax Rates

- Traditional Method
  - $2.40/gallon – 1st 30,000 gallons
- Artificially Carbonated
  - $2.30/gallon – 1st 30,000 gallons

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Misnomers

- Big bubbles
- Bottle price

Advantages

- Target CO2 @ just below legal sparkling limit – 3,924 PPM
- More precise, consistent CO2 levels
- CO2 sweet spotting
- Just in time bottling
- Quick to market
- Higher profit margins
- New home for excess wine

Disadvantages

- Not as sexy, or trendy
  - All about the marketing!
- Small batches don't work well..

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“Bullet Proof” Sparkling Wine Labels

Craftsman Label
Josh Berger
503.550.9588
jberger@craftsmanlabel.com
jerger@craftsmanlabel.com

Sparkle On!!

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Questions?

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