

Gather
to **GROW**



Sparkling Wine Production



Sparkling Wine Production

The majority of quality sparkling wines are made using one of two methods.

- Bottle Fermentation (two types)
- Tank Method (also known as Charmat)

Both methods start with a still, dry base wine and can vary depending on the region. For example in Champagne, France it is a base of Chardonnay, Pinot noir and Pinot Meunier.

Generally these base wines will be light in alcohol because the process adds approximately 1-2% abv as well as carbon dioxide(CO_2) gas dissolved under pressure.



Bottle Fermentation Methods

There are 2 types of Bottle Fermentation Methods

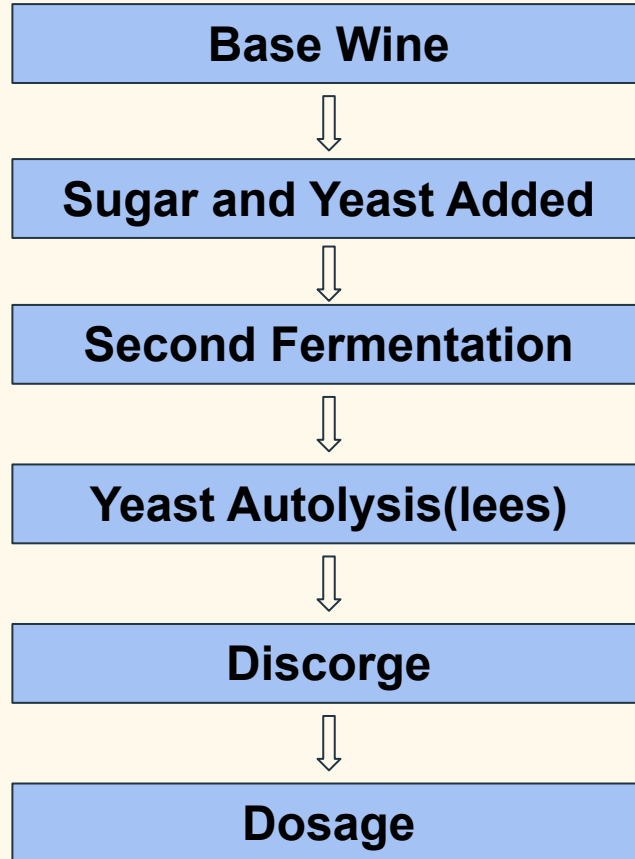
- Traditional Method - (also known as Méthode Champenoise)
- Transfer Method

The first 4 steps are the same in both methods.

1. Start with a still, dry base wine that may be a blend of different vintages, vineyards, varieties and/or villages/regions.
2. A mixture of sugar (grape must) and yeast is added before the wine is bottled, sealed and stored.
3. A second fermentation takes place in which the wine slightly increases in alcohol and the CO_2 dissolves in the wine creating the sparkling (bubbles).
4. During this process the dead yeast cells form a sediment in the bottle called 'lees'. The lees slowly release flavors into the wine. This is called Yeast Autolysis. This process can take months or even years.

Bottle Fermentation Methods

Traditional Method



Bottle Fermentation Methods

Traditional Method

Disgorge

After the aging process, the next step is to **disgorge**(remove) the yeasty deposit otherwise the wine would be hazy. In this method the bottle is slowly tipped and jiggled so that the yeast cells slide to the neck of the bottle. This can be done by hand but is usually done by machines. The plug of the yeast in the neck is then frozen, and the pressure created inside the bottle by the CO₂ forces the plug out when the bottle is unsealed.

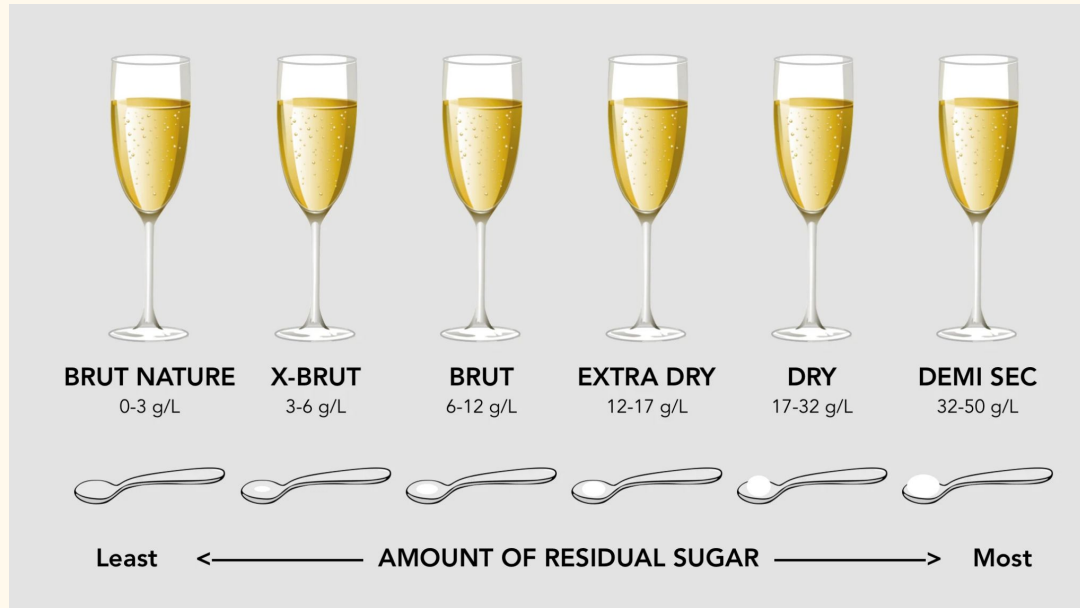


Bottle Fermentation Methods

Traditional Method

Dosage

The amount of **dosage**(sugar) added determines the sweetness of the final bottled product. Most wines made in this method are 'Brut' which means that a very small amount of sugar is added. This dosage added is typically a mixture of sugar and wine - mostly wine.



Méthode Champenoise ONEHOPE Sparkling Wines

North Coast Reserve Sparkling Brut, Celebration Brut and Napa Valley Sparkling Brut



**20/20 Collective Exclusive

Tank Method(also known as Charmat)

The major difference between the Tank Method and the Traditional Method is the removal of the bottle as the vessel for the second fermentation.

The dry base wine is transferred to a pressurized tank to begin the process. Sugar and yeast are added to the tank to start the second fermentation and the tank is sealed. This will prevent any CO₂ from escaping and causing it to dissolve into the wine.

These wines tend to have less lees contact than bottle fermented sparkling wines which gives them little to no autolytic characteristics(includes richness and creaminess as well as aromas of bread dough, toast or brioche).



Tank Methods

Base Wine



Sealed Pressure Tank



Sugar and Yeast Added



Second Fermentation



Filtered Under Pressure



Bottled Under Pressure



Dry Sparkling Wine

Once the 2nd fermentation has finished, the wine is filtered and bottled under pressure. This allows the CO₂ to be retained within the wine.

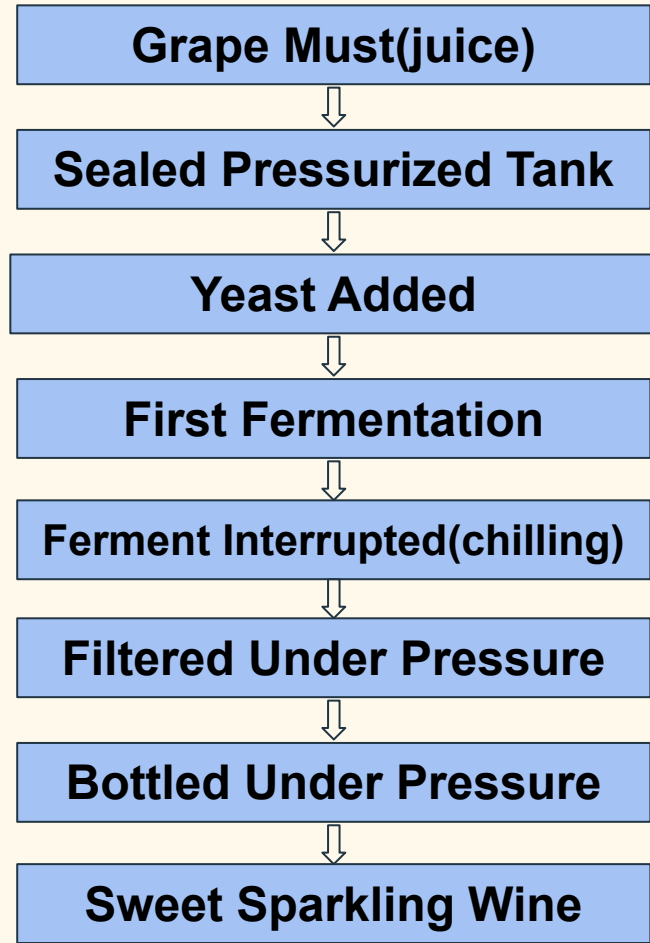


Tank Methods

Sweet Sparkling Wines

A variation on the tank method is used to make sweet sparkling wines with low levels of alcohol. Instead of two fermentations, there is only one. The grape must(juice) is put into a pressurized tank and yeast added to start the fermentation. Initially CO₂ is allowed to escape so that the right level of carbonation can be achieved.

Once the desired level of alcohol is reached, the fermentation process is interrupted by chilling the wine. Yeast is then filtered and the wine is bottled.



Charmat Method ONEHOPE Sparkling Wines



