

## Frequently Asked Questions: Sparkling Wine

### Why is my wine fizzy?

- Sometimes our small batch wines (under 20 cases) referment in the bottle. This secondary fermentation, also known as bottle fermentation, is the process that makes the wine "bubbly" due to the containment of carbon dioxide which is normally released as a by-product in regular fermentation. We offer to let every guest try our wines before purchase, but if you've found yourself with a bottle of sparkling wine that you don't prefer please return the corked bottle to the winery and we will exchange it for store credit.

### What is refermentation?

- Refermentation is a secondary fermentation that happens in the bottle when yeast convert sugars such as glucose, fructose, and sucrose into cellular energy, producing ethanol (alcohol) and carbon dioxide as by-products. The bubbles you find in your sparkling wine are the carbon-dioxide left over from fermentation!

### Does refermentation affect the quality of the wine?

- Because refermentation changes the taste of wine much quicker than regular aging we recommend that refermented wines should be consumed within two to three months of purchase at the winery. We allow for a six-month return period for any sparkling wine purchased at the winery; you may return the corked bottle to the winery and we will exchange it for store credit.

### How should I serve the sparkling wine?

- It depends! Some folks prefer to drink our sparkling wines straight from the bottle, while others prefer to decant and aerate their wines to remove all the bubbles before drinking. We recommend using a glass decanter to agitate the wine and then to let the wine rest for 30minute before drinking if you prefer your wine without bubbles.