



RACK & RIDDLE
CUSTOM WINE SERVICES

How Sparkling Wine is Made at Rack & Riddle

In the Age-Old Méthode Champenoise Tradition

PRESS GRAPES

Grapes are picked early for high acidity and low sugars — typically at 17-20 brix.

FIRST FERMENT

Grape Juice fermentation takes place in stainless steel tanks until wine is dry.

WINE AGING

Wine ages on the "lees" for at least six months to years, depending on client protocol.

SECOND FERMENT

Sugar and yeast is added. Wine is then tirage-bottled. Second fermentation occurs in the bottle.

RIDDLING

The process of transferring wine bottles to riddling bins, riddling and resting takes 3-4 weeks.

DISGORGING

Lees are frozen in the neck of the bottle and popped out. Dosage (optional) is added at this time.

CORK & FINISH

Wine bottles are then corked, caged, foiled, labeled and packed.

CONTACT INFORMATION

For further questions, please contact our Business Development Department at:

rackandriddle.com/contact-us

(707) 433-8400