

BLACK ANKLE

vineyards

2023 LUMA SPARKLING ROSÉ



WINE PROFILE:

Our new sparkling rosé is here and full of energy and vigor! The nose speaks of hibiscus, orange blossom, and lime while the palate is zesty and refreshing, featuring prominent citrus notes, tart cherries, red apples and a cool mineral finish.

ABOUT THE VINTAGE/GROWING SEASON:

2023 was a really great growing season, in fact we almost got too much of a good thing. We had a little bit of rain here and there in the early summer followed by a long, hot dry spell during the middle of the season. The lack of rain meant smaller grapes, and in turn a much higher skin to juice ratio. This led to darker and more concentrated reds. The wine that we've tasted out of the of the 2023 vintage has been fantastic. The dry weather, though, did push our soil's lack of water holding capacity to its limits. Some of our vines did begin showing small signs of drought stress. To combat this in the future, we've started adding compost next to our vines to increase the water holding capacity just enough to keep our vines healthy, but still working hard.

VARIETAL:

100% Petit Verdot

ABV: 13.1%

HARVESTED:

August 29th

BOTTLED: April 2024

DISGORGED: August 2025

CASES: 294

VINES PER ACRE: 1895

GEOLOGY:

Decomposing Slate laced with veins of quartz

WINEMAKERS:

Ed Boyce & Sarah O'Herron

WINEMAKING NOTES:

This is our second-ever sparkling Rosé. It was made in the traditional method (méthode champenoise) whereby the fermented still wine is put into a bottle with a triage – additional yeast and sugars – to start a second fermentation. The wines are usually capped with a crown cap (like a beer bottle) and then are allowed to sit for a period of time in the bottle with their yeast and sugars to ferment and make bubbles. It is the sealed bottle and the second fermentation that make the bubbles because the resulting CO2 from fermentation cannot blow off because the bottle is sealed. The additional yeast will die off once the fermentation is complete and will stay in the bottle for a period of time.

