



## Boundary Breaks Riesling Bubbly Dry #356

## **Our Goal for This Wine**

We have made our Riesling Bubbly Dry #356 for people who love the taste of traditional method sparkling wine, but prefer the price of Prosecco or Cava. We believe that sparkling wine should be a wine for every day, not just for special occasions. If sparking wine is going to be an everyday wine, then it needs to be priced below \$20 per bottle.

This wine begins with Riesling fruit picked on the early side of things at around 18 Brix. We then ferment the wine to approximately 10 g/l of residual sugar (or 1%). We chill the wine down to nearly freezing and then add the bubbles using modern technology that diffuses carbon dioxide in very small amounts throughout the wine. The result is a wine that is effervescent and lively, with tiny bubbles that last and last.

Instead of a cork with a cage, which are found on many sparkling wines, we use a convenient twist-off cap. We want this wine to be easy-to-open and easy on the pocketbook.

## **Food Pairing**

Our favorite time to drink sparkling wine is right when the day is nearly over and we are beginning to think about dinner. It is a good way to cleanse the palate while having great conversations with friends and family.