

2014 Sagemoor Vineyards Riesling



pH: 3.00

Titrateable Acidity: 7.5 g/L

Alcohol: 11.6%

Residual Sugar: 15.5 g/L (1.55%)

Harvest Parameters: September 10, 2014 (Bacchus 1b and 1c) at 22.8 Brix, 3.14 pH, and 5.7 g/L of titrateable acidity; September 27, 2014 (Dionysus 17) at 18.8 Brix, 3.18 pH, and 7.5 g/L of titrateable acidity.

Blend: 100% Riesling (64.6% Bacchus blocks 1b and 1c; 35.4% Dionysus block 17) representing clones Geisenheim 198 and 239 and Neustadt 90.

All stainless steel fermentation and aging.

Cases produced: 279

Release Date: N/A

Winemaker's Notes: Pale straw in color, this Riesling was produced with a German style in mind. Off-dry with a hint of that characteristic petrol nose, it exudes lime zest, red apples, and fresh linen. On the palate, apple, lime, and pear dominate leading into a long finish with mouthwatering acidity and basalt minerality. 3.00 pH and 7.5 g/L of titrateable acidity. Drink now through 2030 (or beyond).

Winemaking: The goal for this wine was a crisp, clean Riesling with green apple and citrus fruit, and off-dry (1.55% residual sugar), and a touch of lees character. The fruit was picked early in the morning to allow for pressing of cold juice and slow microbiological problems. The grapes were whole cluster pressed in a bladder press with the addition of enzymes for settling and juice extraction. An ascorbic acid, SO₂, and tannin blend was added to control oxygen. The juice was immediately inoculated with BA11 yeast. Fermentation proceeded at 52 degrees for 17 days before the second harvest (Dionysus Vineyard) was pressed directly into tank. Those grapes were pressed in a bladder press with oxygen contact and pumped directly into the fermenting tank without the addition of enzymes or SO₂. Because the yeast is active, they will use all of the oxygen and pressing in that manner is not a problem.

Fermentation proceeded for 18 more days until the yeast were stopped by cooling to 30 degrees at the desired sugar level (15.5 g/L). The wine was aged sur lie in tank for one month before cold stabilization at 30 degrees, protein stabilization with bentonite, and prepared for bottling on March 30th, 2015.

Awards: Bronze - 2016 San Francisco Chronicle Wine Competition

Silver - 2016 Seattle Wine Awards

Bronze - 2017 TEXSOM International Wine Awards