

# 2014 Sagemoor Vineyard Roussanne



**pH:** 3.37

**Titrateable Acidity:** 5.9 g/L

**Alcohol:** 13.9%

**Harvest Parameters:** September 20, 2014 at 23.3 Brix, 3.54 pH, and 5.0 g/L of titrateable acidity.

**Blend:** 100% Roussanne, Sagemoor Vineyard, block 310. 23% new French oak. All stainless steel fermentation and aging.

**Cases produced:** 271

**Release Date:** May 1<sup>st</sup>, 2015

**Winemaker's Notes:** This light straw colored wine opens with pear, peach, lemon meringue, and baking spice on the nose. There is also an earthy chalk character to the nose for a touch of Old World style. On the palate, baked apple and apricot come forward followed by the aforementioned fruits from the nose. The oak sits in the background highlighting the fruit and works to smoothen the acid, leading into a long, filling finish of fruit and a touch of oak tannin. For the youth of this wine, the oak has integrated nicely and will continue to do so for a year. Drink now through 2023.

**Winemaking:** The goal of this wine was to make a partially oaked Southern Rhône white wine (in this case, a 100% Roussanne wine instead of a blend of Marsanne, Roussanne, and others) from a vineyard on the bank of the Columbia River but also make it clean and crisp. Roussanne is a bit finicky and likes to sunburn, which can be an issue in Washington. With the year we had, the grapes got nice and ripe, meaning a bit higher alcohol than I wanted. Harvested near the end of September, the grapes were pressed with the use of enzymes for settling and juice extraction and an ascorbic acid, SO<sub>2</sub>, and tannin blend to control oxygen contact. The wine was fermented in stainless steel at 52 degrees, oak staves were added during fermentation for the more time on oak (leading to a smoother profile), and the wine was fermented to dryness. Total time: 23 days in fermentation. After fermentation was complete, SO<sub>2</sub> was added to stop ML from occurring, the wine was cold stabilized and bentonite

was added to bind proteins. The wine was racked off the sediment and prepared for bottling. The wine was crossflow filtered and bottled on March 30<sup>th</sup>, 2015. 23% new oak. 3 months on lees.

**Awards:** 18.5/20 - June Review of WA Wines (Rand Sealey)

3rd place - 4th Annual Best of the Northwest, Single varietal whites, Sip NW Magazine

89 pts - Wine Spectator

Silver- 2016 San Francisco Chronicle Wine Competition

Silver - 2016 Savor Northwest Wine Competition

91 pts - International Wine Report, February 2016

Bronze - 2016 Seattle Wine Awards