

2018 Sagemoor Vineyards Riesling



pH: 2.97

Titrateable Acidity: 8.4 g/L

Alcohol: 12.3%

Residual Sugar: 7 g/L (0.7%)

Harvest Parameters: September 11, 2018 at 23 Brix, 3.09 pH, and 8 g/L of titrateable acidity.

Blend: 100% Riesling, Bacchus blocks 1b and 1c, clones Geisenheim 198 and 239. All stainless steel fermentation and aging.

Cases produced: 77

Release Date: August 22, 2019

Winemaker's Notes: Pale straw in color, this Riesling was produced with a German style in mind. Dry with a hint of that characteristic petrol nose, it leads with lime zest, green apples, and fresh linen. On the palate, apple, lime, and pear dominate leading into a long finish with mouthwatering acidity and basalt minerality.

Winemaking: The goal for this wine was a crisp, clean Riesling with green apple and citrus fruit, dry (0.7% 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 down microbiological problems. The grapes were whole cluster pressed 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 56 degrees for a month. Fermentation proceeded until the yeast were stopped by cooling to 30 degrees at the desired sugar level (7 g/L). The wine was aged sur lie in tank for one month before protein stabilization with bentonite, and prepared for bottling on January 29th, 2019.

Awards: Silver - 2020 San Francisco Chronicle Wine Competition
Silver - SavorNW Wine Competition