

2015 Sagemoor Vineyard Roussanne



pH: 3.53

Titrateable Acidity: 5.6 g/L

Alcohol: 14.1%

Harvest Parameters: September 16, 2015 at 23.7 Brix, 3.67 pH, and 4.7 g/L of titrateable acidity.

Blend: 100% Roussanne, Sagemoor Vineyard, block 310. 18% new French oak. All stainless steel fermentation and aging.

Cases produced: 215

Release Date: n/a

Winemaker's Notes: not yet written

Winemaking: The goal of this wine was to make a partially oaked Southern Rhône white wine of a single varietal (usually a blend) 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 heat of 2015, the grapes got nice and ripe, maintaining their natural acidity but not accumulating too much sugar. One of the main issues with 2015 wines was the lack of berry water, meaning we received less juice per ton at the press. Harvested in the middle of September, the grapes were pressed with the use of enzymes for settling and juice extraction and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. The wine was fermented in stainless steel at 54 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: 22 days in fermentation. After fermentation was complete, SO₂ 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 April 29th, 2016. 18% new oak. 1.5 months on lees.

Awards: n/a