



2015 Sagemoor Vineyard Roussanne

Alcohol label %: 14.1 | **pH:** 3.53 | **Acidity (TA):** 5.6 | **Residual Sugar (g/L):** 0.0 |
Drink starting in: 2017 | **ending in:** 2025

Harvest

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.

Winemaking

This light straw colored wine opens with pear, peach, vanilla, and baking spice on the nose. On the palate, baked apple and pear come forward followed by the aforementioned fruits from the nose. The oak sits in the background highlighting the fruit and works to soften the acid, leading into a long, filling finish of fruit and a touch of oak tannin. Drink now through 2025. 18% new oak.

Bottling

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

