

2021

RIESLING

GRAND VALLEY



VINEYARD

Nielsen Vineyard

ABV

14%

SAUVAGE SPECTRUM

676 38 ¼ Rd

Palisade, CO 81526

patric@sauvagespectrum.com

www.SAUVAGESPECTRUM.com

TASTING NOTES

A commanding acidity profile is harmonized with a medium-dry structured body and a steely minerality. Honey blossom and cantaloupe aromas are complemented by lingering guava and Crenshaw Melon flavors. Inspired by classic, Old World techniques the juice was oxidized and fermented at low temperatures. An early bottling followed at the end of Winter. This Riesling was built to age for years to come.

WINEGROWING

Grown with a focus on sustainability. These grapes are farmed on alluvial soils mixed with larger volcanic strata. A properly managed, umbrella like canopy allows for just the right air flow and dappled sunlight onto the clusters to achieve maximum quality. The soils of the vineyard site enhances the expression of character for each variety and lends to the uniqueness of the wine.

WINEMAKING

Inspired by German tradition, the grapes had uneven ripening which mimicked multiple picks. Raisins from extreme ripening led to pronounced flavors and production followed for a reserve style. The juice was not treated with inert gas and left to oxidize before fermentation. Aged on the lees in stainless steel and bottled young to retain fresh flavors. 28 g/L RS.