



2014 Waugh Cellars Santa Barbara Riesling Riccavalle Vineyard

Harvest Date: August 12, 2014

Brix: 22.8

Ph: 3.02

Alcohol: 11.8%

Production: 220 Cases

Another stellar year for this Riesling vineyard and a name change as well. The new vineyard name is Riccavalle. The Fazio's sold the property to The Reichental's. Since his early twenties Avi Reichental has worked and lived in Italy extensively and developed a real connection with the people and culture as well as intense passion and appreciation for the food, wine and heritage. Riccavalle is the literal Italian translation of Avi's last name, Reichental. It means rich valley and is particularly appropriate for this gorgeous estate.

As always, we fermented the beautiful Waugh Riesling at a chilly 40 degrees, allowing the Riesling aromas to become extremely intense and the mouth feel round and structured. Once the sugar content went below 2 brix we tasted every hour until acid, alcohol and sugar have achieved balance and fermentation was stopped.

Another incredible mouth-watering Waugh Riesling for you to enjoy all summer long. You will not find as much residual sugar in our 2014 Riesling, as the balance between, acid, sugar and alcohol was achieved at a lower sugar level than past vintages. This Riesling displays an elegant floral nose, while the dry, crisp palate offers white peach and citrus fruit, backed by strong mineral notes. Enjoy!