

# RIESLING GRAPES



*Riesling on the vine at Silver Thread  
Vineyard*



*Botrytized Riesling at Gridley Bluff Point  
Vineyard*



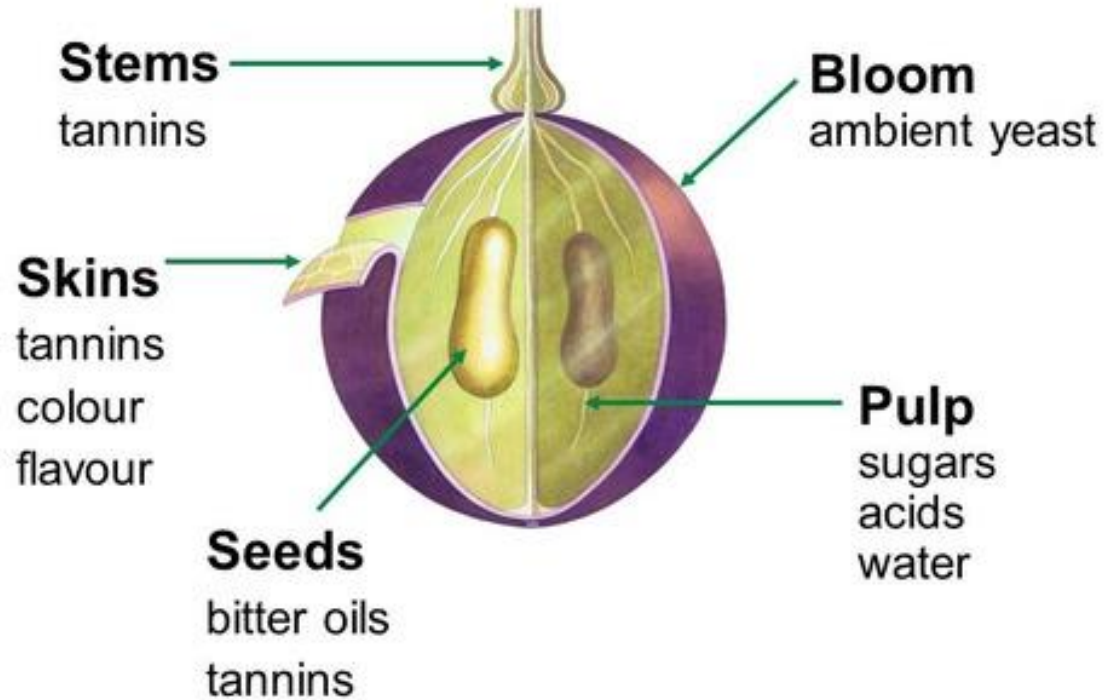
*Hand-harvested Riesling from Doyle  
Fournier Vineyard*



# Session 1: Minerality & Bottle Development in Dry Riesling



## Constituent parts of grapes



IRF RIESLING TASTE PROFILE, TECHNICAL GUIDELINES SUMMARY					
	SUGAR TO ACID RATIO	pH		pH	SHIFT DUE TO pH
<b>DRY</b>	< 1.0	3.1 to 3.2	If	= or > 3.3	Med Dry
				3.5 or >	Med Sweet
<b>MEDIUM DRY</b>	1.0 to 2.0			= or > 3.3	Medium Sweet
				< or = 2.9	Dry
<b>MEDIUM SWEET</b>	2.1 to 4.0			= or > 3.3	Sweet
				< or = 2.9	Medium Dry
				< or = 2.8	Dry
<b>SWEET</b>	= or > 4.1			< or = 2.9	Medium Sweet
				< or = 2.8	Medium Dry

## AROMA AND BOUQUET IN RIESLING

Primary Aromas	Secondary Aromas	Tertiary Aromas
Youthful, from the grape	From the fermentation or aging (yeast lees, malolactic fermentation or oak)	A.K.A. “bouquet” or “development”, from bottle age
Green apples Citrus fruit Stone fruit Flowers Herbs Vegetal (rhubarb, grass)	Biscuit Yeast Cream Vanilla Coconut Smoke	Dried fruit Marmalade Nuts Nutmeg, ginger Petrol Earth Mushroom

## WHAT IS MINERALITY?

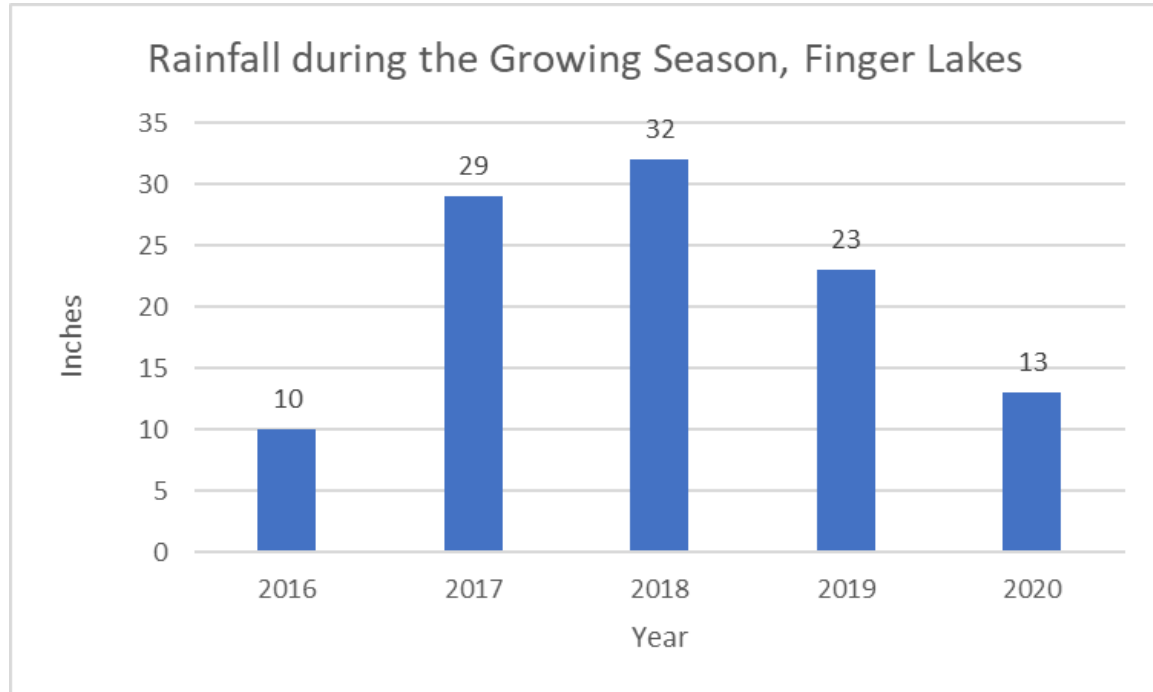
- **Not** a literal expression of place/ transfer of molecules from the soil into the wine
- Confusing because it's used three ways:
  - 1.) to reference actual geological minerals (rocks in the soil)
  - 2.) to reference nutrient minerals that vines absorb (like potassium)
  - 3.) to describe flavor in metaphorical, poetic terms
- Used to describe smell, taste, mouthfeel, acid level
- [Link to great article on the topic \(above\)](#)



*Soil profile of Silver Thread Vineyard block 3*



# VINTAGE VARIATION



*In 2017, rainfall was concentrated in May-July  
In 2018, over 10" fell during August flash flood*



*Hand-watering vines in 2016*

## **Glossary of Terms:** *Oxford Companion to Wine third ed.; Robinson J.; 2006*

**Riesling**—great vine variety of Germany; often deemed the finest white grape variety in the world due to the longevity of its wines and their ability to transmit vineyard characteristics

**Residual Sugar**—the total quantity of sugars remaining unfermented in the finished wine, including both glucose and fructose. Riesling is made at all levels of residual sugar.

**Acidity**—the fresh, tart or sour taste produced by the natural organic acids present in a liquid

**Balance**—a wine is well-balanced if its alcoholic strength, acidity, residual sugar and fruit complement each other so that no single one dominates the palate. Balance is unrelated to a wine's flavor.

**Aroma**—volatile compounds which are sensed by the nose, usually referring to a simple smell such as that of a grape or young wine, or those arising from fermentation

**Bouquet**—complex aromatic compounds which result from extended bottle age, sometimes called tertiary aromas

**TDN**—1,1,6-trimethyl-1,2-dihydronaphthalene; an important contributor to the bottle-aged bouquet of Riesling; in excess TDN can impart an undesirable kerosene-like flavor

**Vintage Variation**—changes in weather during the year that influence the character of the wines produced

**Aging**—an important aspect of wine connoisseurship which distinguishes wine from almost every other drink; only a small sub-group of wines benefit from extended bottle aging. Aging potential depends on grape varietal, vintage, winemaking, bottling and storage conditions.