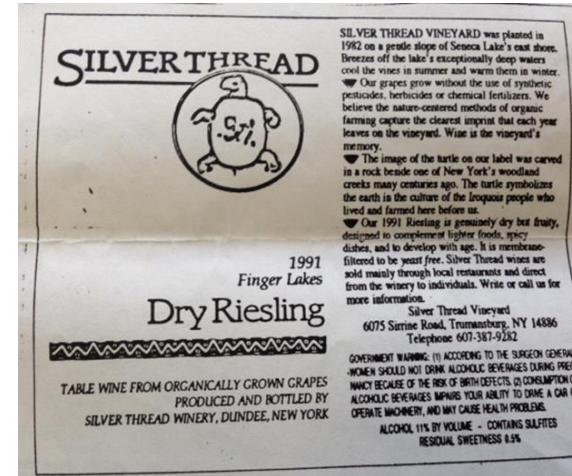


Session 2: Winemaking Impacts on Riesling



Silver Thread is a Classic Site



Session 2: Winemaking Impacts on Riesling

Silver Thread is a Classic Site



An old, low-yielding Riesling vine grows in fescue at Silver Thread Vineyard



The first
Riesling
vines
were
planted
in 1982



Soil profile
of Silver
Thread
Vineyard
showing
shale
formation



Session 2: Winemaking Impacts on Riesling



TASTING EXERCISE

Reserve Riesling 2021

Aroma Intensity: ___ low ___ medium ___ high

Aromas/Flavors:

___ citrus ___ tree fruit ___ stone fruit ___ tropical fruit
___ flowers ___ herbs ___ vegetal ___ stony/steely
___ biscuit ___ vanilla ___ yeast ___ cream
___ butter ___ coconut ___ smoke ___ cedar
___ nuts ___ marmalade ___ nutmeg/ginger ___ petrol
___ earth ___ mushroom ___ tea ___ honey

Structure

Flavor Intensity: ___ low ___ medium ___ high
Body: ___ light ___ medium ___ full
Acidity: ___ low ___ medium ___ high
Alcohol: ___ low ___ medium ___ high
Residual Sugar: ___ dry ___ off-dry/semi-dry ___ sweet

Length/Finish

___ short ___ medium ___ long

Estate Riesling 2021

Aroma Intensity: ___ low ___ medium ___ high

Aromas/Flavors:

___ citrus ___ tree fruit ___ stone fruit ___ tropical fruit
___ flowers ___ herbs ___ vegetal ___ stony/steely
___ biscuit ___ vanilla ___ yeast ___ cream
___ butter ___ coconut ___ smoke ___ cedar
___ nuts ___ marmalade ___ nutmeg/ginger ___ petrol
___ earth ___ mushroom ___ tea ___ honey

Structure

Flavor Intensity: ___ low ___ medium ___ high
Body: ___ light ___ medium ___ full
Acidity: ___ low ___ medium ___ high
Alcohol: ___ low ___ medium ___ high
Residual Sugar: ___ dry ___ off-dry/semi-dry ___ sweet

Length/Finish

___ short ___ medium ___ long

Session 2: Winemaking Impacts on Riesling

*Grapes, when left on their own, will become vinegar.
Winemakers are essential.*

Vigneron: Someone who grows grapes
for winemaking (French)

Vintner: a wine merchant (UK), a
winemaker (US)

Enologist: responsible for the science
of wine



Winemaking Techniques



<i>that help express the vineyard</i>	<i>that help express the winemaking</i>
Old/neutral barrels	New oak barrels
Malolactic fermentation during primary fermentation with strains that bring out vineyard flavor	Buttery malolactic bacteria strain introduced after fermentation
Multiple species and strains of yeast with winemaker supporting fermentation health and nutrition	Single selection of yeast with winemaker adjusting acidity and sugar of the juice
Embracing the acidity and sugar naturally occurring in the grapes; not making adjustments	Laissez-faire winemaking that allows bad microorganisms to grown and taint the wine with off odors

Session 2: Winemaking Impacts on Riesling



Reserve: an unregulated term in the US

At Silver Thread, we have used “reserve” 3x in 12 vintages. It refers to grapes with superior ripeness that were made in a special, more labor-intensive style.

Session 2: Winemaking Impacts on Riesling

Oak barrels vs. Stainless steel tanks

Neutral/old oak barrels for fermentation and aging lead to:

- Concentration
- Micro-oxygenation
- Lees contact
- Warmer temperature

Stainless steel tanks for fermentation and aging lead to:

- Preservation of fruity aromatics
- Protection from oxygen
- Cooler temperature (if there's cooling)



Session 2: Winemaking Impacts on Riesling



Dryness in Riesling



International Riesling Foundation
Taste Scale was developed to:

- 1.) help demystify Riesling styles for consumers
- 2.) help wineries clearly communicate their Riesling styles

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

Session 2: Winemaking Impacts on Riesling

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

Fermentation Vessel—the container in which alcoholic fermentation takes place, it can vary enormously in size, material and design from an oak barrel to a vast stainless steel tower. **Stainless steel** has the advantage that both cleaning and temperature control are much easier.

Wooden vessels are harder to keep clean, but are traditional and offer natural stabilization/clarification, and maintain a higher fermentation temperature.

Fermentation Temperature—is of critical importance in making good quality wine. Cool fermentations take place more slowly and desirable flavor compounds are retained.

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

Elevage—a French term with no direct English equivalent, roughly means “rearing.” Elevage refers to the series of cellar operations that take place between fermentation and bottling.

Lees—dregs or sediment that settle at the bottom of a fermentation vessel, made up of dead yeast cells and other insoluble solids.

Lees Contact/Lees Stirring—popular winemaking practice of leaving newly fermented wine in contact with the fine lees, usually in a small oak barrel and for one year or less. Lees and wine may be mixed or stirred occasionally with a stick. Both techniques improve the mouthfeel and complexity of the wine.

Malolactic Fermentation—a conversion (not literally a fermentation) of malic acid into lactic acid, usually occurring after alcoholic fermentation. Sometimes called secondary fermentation, it is desirable in wines with excessive acidity, or when flavor and complexity are desired, and is known for producing buttery-smelling diacetyl.