



2007 Waugh Cellars Riesling, Fazio Vineyard, Santa Barbara

Harvest Date: 10/2/07

Brix: 22.7

Ph: 3.1

Alcohol: 10%

Production: 75 Cases

All wines take a journey of sorts, but this wine truly did start its life on the road. From Santa Barbara to Napa in the middle of the night, arriving at 6am just in time to be crushed.

The juice was fermented at 40 degrees, which slowed the process into wine down considerably, which allowed for a daily assessment of its progress in both smell and taste.

Tropical notes of mandarin orange, and ripe white peaches reach the nose immediately. The power of the fruit here is really intense, but the wine is driven by a superbly razor-sharp backbone of acidity, enabling all the components to expand on the palate in an extremely vibrant, harmonious way. An amazing amount of mineral components normally found in German Rieslings line the sides of the palate for a very soft and relaxed finish.