

WAXWING



2017 *À la Volée* Sparkling Riesling

***À la Volée* is French for "on the fly" (its also the term used for hand disgorging sparkling wine in France).**

The Vineyard: The grapes for this sparkling wine come from the Tondré Grapefield vineyard located in the Santa Lucia Highlands. SLH is known more for Pinot Noir but the cool, coastal influence from Monterrey Bay is ideal for Riesling, too. Owner Joe Alarid planted the Riesling vines in 2006 just as other growers were pulling out large blocks of Riesling from the AVA. Elevation is 360 to 400 ft above the dry Arroyo Seco riverbed and the soil is chualar sandy loam. We picked the fruit between 21 and 22 Brix and just over 3.00 pH.

Winemaking: For the 2017 vintage we fully embraced méthode champenoise techniques to produce a sparkling wine that is crisp, fresh and terribly tasty. The base wine was fermented at Waxwing and then transported to a sparkling wine producer in Santa Cruz. In Santa Cruz the wine was bottled with sugar and yeast and left to ferment for nearly 6 months. Afterwards the bottles were hand disgorged "*À la Volée*" and a small amount of sugar dosage was added to balance the acidity.

Technical Data:

Production: 150 cases
Release date: December 2018
Alcohol: 12.0%
pH: 2.75
TA: 10.5 g/L
RS: 0.6 g/L

Food Pairing: This wine is amazingly versatile and will pair with nearly anything you come up with!

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