DELILLE CELLARS



Sagemoor Riesling 2021

White Bluffs AVA, Washington

ESTATE

DeLille Cellars is regarded as a top American producer of Bordeaux-style blends, showcasing a tradition of quality and excellence over its 30-year history. DeLille remains a principal influence in establishing Washington State as a premier viticultural region, with a focus on the Red Mountain AVA and other prestigious vineyard sites throughout the Columbia Valley.

WINE

Desire for discovery and endless curiosity are integral to the philosophy of winemaking at DeLille. The ambitious challenge in the cellar is to improve constantly through continuous experimentation with winemaking techniques, vineyard sources and wine styles. Riesling, one of the founding varietals of Washington State, benefits from the warm days and cool nights of the Columbia Valley, producing wines of generous fruit flavors, well balanced by brisk acidity. The higher elevation of the White Bluffs allows for a longer growing season, adding hang time complexity to the fruit from the Gamache (52%) and Dionysus (48%) Vineyards.

VINEYARD

Soils: Mostly sandy loam

Sourcing: Sagemoor comes from the Gamache and Dionysus vineyards, with elevations ranging between 800-900 feet

WINEMAKING

Harvest: Both sites (Gamache and Dionysus) harvested in late September
Variety: 100% Riesling
Fermentation: Whole cluster pressing for extra time to extract phenoloics. Fermented in stainless steel.
8g/L residual sugar

Aging: Stainless steel for 5 months

VINTAGE

2021 was a warm growing season in Washington marked by a record shattering heat event in late June and, in some cases, historically low yields at harvest. While the crop was much smaller than growers and winemakers would have liked, all were pleased with quality. - washingtonwine.org



vinous

The 2021 Riesling Sagemoor Vineyards from DeLille Cellars wafts up with sweet floral perfumes, candied ginger, lime zest and nuances of kiwi. It's soft-textured with a balanced inner sweetness, casting ripe melon and nuances of candied citrus across an energizing core of juicy acidity. This cleans up beautifully through the finale, leaving salty minerals and hints of sour melon to linger through the cheek-puckering finale. The balance of savory and sweet is expertly done here. - Eric Guido, October 2022]

VINTUS NEW YORK

