



STANDING STONE
VINEYARDS

2014 Saperavi



Vintage Notes:

The fiercely cold winter of 2013-2014 was tempered by our proximity to the lake, reducing damage to less than 10% for most of the vineyard. Bud break happened in mid April this year, but luckily we did not have any late spring frosts at the vineyard to cause any damage. An early summer seemed to bring out a very fruit forward profile in the red varieties this year. .

Vineyard Information:

We started planting Saperavi in earnest in 2006, and continue to this year and beyond. These vines are on Honeoye Silt loam soil and this particular spot enjoys excellent drainage through layers of slate, covered with the rich loamy soil that holds nutrients to feed the vines. We have learned that even dark Saperavi grapes can sunburn, so we are cautious in our leaf pulling. Leaving a full canopy strengthens the vines and contributes to the overall balance of flavors we seek.

Winemaking Information:

As with all of our red varieties, we crush the fruit immediately. We inoculate with several different yeasts, as we research the best fit for this variety. The wine ferments in one ton grape bins and we punch down 4-5 times each day. The punch downs are more work than pump overs, but we believe strongly in the flavor and texture extraction contributed by this technique. When fermentation is finished, we press off the wine, and move it into mostly older American and Hungarian oak barrels. The wine rests on fine lees into the spring, then we rack clean and begin the blending process. We taste the wine throughout the year and blend on an ongoing basis.

Tasting Notes:

Wow! That's the first word we hear when our customers taste this wine. Rich, ripe plum and pomegranate flavors show off up front, then clove and allspice notes follow, with a bit of leather on the finish. The bright acidity carries through for a long and elegant finish. Enjoy this wine with almost every imaginable lamb dish, as well as eggplant, mushrooms, and grilled vegetables. For an appetizer, serve with garlic oil chèvre on olive or pita bread.

Technical Information:

Bottled: September 3, 2015,
January 7 2016 and April 7,
2016

Quantity: 438 Cases

Price: \$29.99/bottle

Residual Sugar: 0.1%

pH: 3.66

Total Acid: 6.1 g/l

Alcohol: 12.7%

90 Wine & Spirits

88 Wine Spectator