

1999 gold

Late Harvest Botrytis Riesling
Orion Vineyard, Napa Valley

Deerfield Ranch Winery, in the heart of Sonoma Valley at Kenwood, is a 9000-case winery specializing in small lots of handmade wines from select vineyards throughout the California North Coast region. Visitors sample our wines at the *Family Wineries of Sonoma Valley Tasting Room*, at 9200 Sonoma Highway in Kenwood. Find us on the Web at www.deerfieldranch.com, or call 707 833-5215

The Vineyard: The Orion Vineyard is in the eastern-most extreme of the Napa Valley Appellation at the headwaters of the Napa River, about 700 feet above the valley floor. This White Riesling vineyard is an old planting dating from the 1950's. This plot is always picked late in the season, which allows the Botrytis mold to develop on the grapes.

The Wine: "gold" is a unique wine made from over-ripe, super sweet, botrytis-engulfed grapes. Common to most growing regions, Botrytis mold concentrates the sugars as it extracts water from the grapes. The super ripeness allows us to stop the fermentation before the wine becomes dry, retaining unfermented natural sugars, normal alcohol levels, and a residual flavor of the Botrytis. The combination is a unique taste experience unlike anything else in nature.

The grapes were hand picked, destemmed and allowed to cold soak for 3 days. After pressing, they were fermented in a closed tank with a special, alcohol-sensitive yeast isolated from one of the greatest Botrytis wines of all, Trockenbarenauslese (TBA) from Germany. The fermentation temperature was kept below 45°, taking several months to complete, which increased the glycerin content and mouth feel of the wine. When the alcohol level reaches about 11%, it starts to kill the yeast, at which point we cold-filtered the wine to remove the remaining yeast. After heat and cold stabilization we bottled it.

Tasting Notes: The exquisite, tall, silk-screened bottle is a delight to the eye. As it is poured, your senses are tantalized by its golden hue. The nose fills your head with lush aromas of ripe apricots, dried peaches and tropical flowers. The taste is exotic, sweet though not cloying, like dried apricots over Cream Brulée. It's rich and sumptuous with nutty nuances and a long, well balanced finish. You won't want to stop sipping. Gold doesn't just go with dessert such as fruit tarts, Bavarian Creams and Creme Brulée, it is dessert.

Harvest & Winemaking Data:

Winemaker:	Robert Rex
Harvested:	By hand, November 29, 1999
Brix after soak:	28.5° soaked to 33°
Acid after soak:	.705g/100ml as Tartaric
pH at harvest:	3.67
Yeast:	TBA
Fermentation:	In stainless refrigerated tank for 5 months
Max. Fermentation Temp:	42°F
Malo/Lactic Conversion:	none
Fining:	Bentonite for heat stability
SO ₂ at Bottling:	10 ppm
Bottled:	630 cases (375ml bottles) October 18, 2000
Alcohol:	11%
Residual Sugar:	15%
Released:	November 30, 2000
Awards & Reviews:	92 points <i>The Wine Enthusiast</i> - September, 2002
Age worthiness:	20 years or more, getting more nutty with age

