



Dr. Klapper

2013 Riesling, Santa Barbara County
'Spätlese Halbtrocken'

I founded La Fenêtre in 2005 after repeated trips to the Santa Barbara County wine country. After working with the wines professionally as a sommelier, and then visiting the winemakers and the places I loved it was time to get my hands dirty. I chose Santa Barbara because of its unique terroir which allows me to produce a range of varietals in a classic style.

—Joshua Klapper

About

Having apprenticed with some of California and the world's best winemakers, namely Jim Clendenen (Au Bon Climat), Bob Lindquist (Qupé), and Jim Adelman (Makor) a classic technique and delicate hand is always employed in the winery. Wherever possible, we are committed to sustainable, organic, and biodynamic vineyard practices. Our Riesling is picked at the perfect balance of acidity and sugar for an off dry style. Typically around 20 brix (low) with TA in the range of .8-1.1 (high) the fruit is then whole cluster pressed to tank and chilled to 45 degrees. A strict (German) protocol is then followed for the long, cold fermentation. The juice is fined with Bentonite (a natural clay) and allowed to warm to around 55 degrees Fahrenheit for primary fermentation which takes 4-8 weeks. At around 2-4 brix, the fermentation is arrested by chilling to new wine to 30 degrees to preserve the sugar/acid balance. The final wine is bottled soon after to preserve the delicate fruit and floral complexities.

Tasting Notes

Right next to Chardonnay, Pinot Noir, and Syrah in my list of favorite varietals is Riesling. Riesling, also a noble varietal, is considered among the most complex varieties produced today. One of the places it shines, outside of Germany and Alsace, is Santa Barbara County where it has been grown since our region's humble beginnings not too long ago. As of 2013, my fourth effort, I feel like we are getting into a really good groove as far as style and intention in making this wine. Once again, in homage to the great Riesling tradition in Germany, I have labeled this wine with a Prädikat (quality level or special attribute), in this case 'Spätlese Halbtrocken'.

Yeasty and floral on the nose, with apricot, and honeysuckle. Slightly off dry on the palate, with balanced citrus notes to complement the mild sweetness in this wine. Finishes clean with bright acidity and minerality. Not overpowering, this wine will be great with summer fare and is great as an aperitif... As with many a Riesling, drink now until forever.

Technical Data

Varietal: Riesling
Vineyard: Riverbench Vineyard
Harvest Date: 9/7/2013
Brix at Harvest: 19
pH: 2.92
Bottled: January 2014
Total Acidity: .782 g/100ml
Alcohol: 9.5%
Residual Sugar: 3609 mg/100mL
Malolactic fermentation: None
Production: 285 Cases