

2016 Viognier

VINEYARD AND VINTAGE NOTES

In 2016 the expected heavy rains due to el Nino never materialized and yield remained down approximately 20% from “normal”.

An early budbreak caused by a warm January and February followed by a hot, dry summer threw winemakers into a panic as harvest was predicted to be as much as a month early. Thankfully Mother Nature moderated and a long cool fall brought us an only slightly early harvest which began just after Labor Day with the Viognier.

WINEMAKING NOTES

We’re always surprised by how verdant the Viognier grapes are at harvest. Since they’re usually the first fruit to be picked they don’t hang as long in the sun and heat. As such they’re clusters of pure green perfection as they come to the crush pad.

The 2016 Viognier had an easy, if somewhat warmer than usual, fermentation. A touch of Picpoul blanc was added prior to bottling to brighten the wine slightly and add complexity.

WINEMAKER TASTING NOTES

The lack of water kept the berries small and concentrated which drove a wonderful abundance of aromatics while the extra heat in the fermentation accentuated the luscious notes of honeycomb and mango on the palate. Viognier can be a bit “tart” due to it’s normally high acid levels but the heat of the summer caused the 2016 vintage to have slightly less acid. This led to a slight creaminess in the mouthfeel and a supple finish.

You’ll find this captivating wine pairs well with herb-roasted fowl, sea bass, lobster, and crab. We’ll be drinking ours with Chicken Tangine with Apricots and Almonds – find the recipe on our website!



Varietal: 95% Viognier, 5% Picpoul blanc

Appellation: Santa Clara Valley

Harvest Date: September 8th & October 31th, 2016

Alcohol: 12.6%

TA: 5.6 g/L

pH: 3.45

RS: 0.81%

Oaking: None

Bottling Date: September 6th, 2017

Production: 36 cases

Aging Potential: 5 years