

2017 Viognier

VINEYARD AND VINTAGE NOTES

2017's cool spring led to a cooler than usual summer with only three heat spikes over 100 degrees one, of which occurred after the Viognier had already been harvested.

In cool weather acids remain in the grapes and the pH stays low which gives us brighter, more fruit-forward and focused wines.

WINEMAKING NOTES

Viognier is always the first of our fruit to be harvested and therefore gets a lot of attention and celebration. It's the beginning of harvest and everybody has plenty of energy. We hand-sorted and whole-cluster pressed the grape before moving them to a chilling tank for settling.

Fermentation was clean and quick, complete in one week. We allowed the temperatures to reach the mid-80's which brings out the tropical fruit notes in Viognier. This wine was so quick and easy that it was racked and stored in stainless steel barrels before the first of the red grapes arrived on the crush pad.

WINEMAKER TASTING NOTES

Viognier can be very floral and flabby when allowed to get overripe on the vine. We try to pick it a little early to bring out the tropical flavors of melon balanced with the floral aromas of honeysuckle. In this vintage we also find the nice level of acid provides a bit of lemon peel to balance to abundant fruit.

It would be easy to pair this Viognier with the traditional seafood and creamy pasta dishes but at its wine club release party we discovered how well it works with spicier fare such as Chile Verde, the recipe for which you can find on our website.



Varietal: 100% Viognier

Appellation: Santa Clara Valley

Harvest Date: September 7th, 2017

Alcohol: 12.3%

TA: 5.8 g/L

pH: 3.45

RS: 0.6%

Oaking: None

Bottling Date: July 18th, 2019

Production: 71 cases

Aging Potential: 5 years