



Viognier 2016



APPELLATION: Alexander Valley

ALCOHOL: 14.5%

PH: 3.59

T/A: 5.0 g/L

AGING: 12 MONTHS IN FRENCH OAK,
5% NEW OAK

CASES PRODUCED: 247

IN THE VINEYARD

The grapes for our Viognier come from the formidable Alexander Valley, where warm days and nights allow rich flavors development and maturation.

ABOUT THE VINTAGE

The 2016 vintage across California was a near-perfect growing season. A mild winter and spring along led to warm days and cool nights in the summer, and grape growers were able to maintain ideal acid levels with balanced, concentrated fruit flavors.

CONVERSATIONS WITH THE WINEMAKER

Each block of Viognier was harvested individually by hand into picking bins at night in an effort to preserve the delicate flavors. The fruit was sent directly to press. After fermentation, the wine was aged in French oak barrels for 12 months, with 5% new oak.

TASTING NOTES

Opening with delicate floral notes and a kiss of Mandarin orange, our 2016 Viognier is a delightful aperitif. A crisp and refreshing palate offers flavors of apricot, peach and a touch of Asian pear balanced with notes of citrus blossom and a hint of minerality on the finish. Pairs beautifully with spicy Thai food or fresh seafood dishes.