



Alexander Valley Viognier 2018



APPELLATION: Alexander Valley

ALCOHOL: 14.5%

PH: 3.30

T/A: 6.4 g/L

AGING: 4 months in neutral
French oak

CASES PRODUCED: 75

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

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest maintaining ideal acid levels and balanced concentrated fruit flavors.

CONVERSATIONS WITH THE WINEMAKER

Each block of Viognier was harvested individually by hand at night to preserve the delicate flavors. The fruit was sent directly to press. After fermentation, the wine was aged in neutral French oak barrels for four months.

TASTING NOTES

Our 2018 Viognier opens with floral aromas and fresh notes of honeycomb. A plush and refreshing palate offers citrus flavors of lime and orange zest that are balanced with nuances of stone fruit. Bright acidity and a crisp palate lead to a lovely finish with a hint of minerality.