

2014 Viognier

Paso Robles



Sensory Notes

Featuring orange blossom and sweet spice aromas, our 2014 Viognier shows flavors of white peach and honeysuckle with a hint of lime zest. On the palate the wine has a luscious body and finishes with a balanced mouth watering acidity. Enjoy chilled by itself or with fresh fruits, seafood and cheese.

Vintage Notes

The 2014 vintage was another challenging season in Paso Robles. We began our spring with marginal moisture, the product of meager winter rains. This daunting start was followed by a warm early spring with average temperatures through April and May that gave us a reasonable start to the growing season. These moderate temperatures and seasonable conditions gave us excellent flowering and fruit set circumstances that resulted in a normal cluster count. From here our temperatures remained moderate until we experienced a short heat spike at the end of August and again longer sustained heat spell at the start of October before moderating to normal temperatures to finish the season. Overall we experienced a vigorous harvest season that presented perfect conditions for excellent ripening at a bracing rate resulting in amazing depth of color and wonderful flavor maturity.

Winemaker's Notes

Our Viognier is produced with a goal of maximizing freshness and preserving varietal flavor. Pursuant to this goal, we hand-harvest into small bins in the cool of the morning and complete the short trip to the winery. At the winery, we crushed the fruit to the waiting press and held it there for 3 hours of skin-contact, prior to pressing to tank where the juice cold settled for 48 hours. At racking, the juice was transferred to puncheons where we inoculated with cultured yeast known for maximizing mouth feel and fruit expression. Prior to bottling, the wine receives a final racking, the blend is assembled and the wine prepared for bottling.

Wine Facts

Total acidity: 6.50 g/L

pH: 3.38

Alcohol: 14.5%

Barrel Fermented: 33%

Bottled: April 2015