

2015 Viognier

Paso Robles



Sensory Notes

Featuring orange blossom and sweet spice aromas, our 2015 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 2015 vintage was another challenging season in Paso Robles. We began our spring with marginal moisture, the product of meager winter rains. This dry start was followed by above average warm temperatures into April, at which point we experienced an unusual cool down. This cooling lasted through May which gave us a tough start to the growing season. The volatile temperatures along with untimely winds resulted in poor flowering and fruit set, equalling a less than average crop. Temperatures remained moderate until an extended heat spike in early September, moderating back to normal temperatures to finish the season. Overall we experienced a vigorous early harvest season with good conditions for ripening. This low-yield crop has good 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 night-harvested when temperatures were at their minimum, then made 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 stainless and barrels 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: 7.00 g/L

pH: 3.60

Alcohol: 14.5%

Barrel Fermented: 33%

Bottled: January 2016