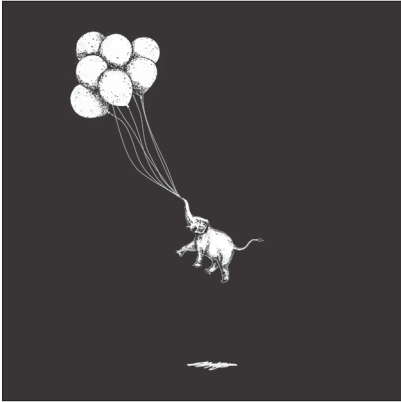


Elephant Seven

2018 Blue Mountain Vineyard Viognier



TASTING NOTES

Aromatics of exotic flowers, orange blossom, and mint jump from the glass. A light to medium bodied mid-palate with green apple and apricot unfolds to reveal an abundance of stony minerality and brininess, nervy tension and bright acidity. The zesty finish lingers nicely with just a touch of citrus peel. Pairs well with food, enjoy now through five to seven years from release.

PRODUCTION NOTES

The fruit was hand picked and hand sorted prior to being whole-cluster pressed. I used a very long, cool primary fermentation of approximately 60 days to maintain freshness, aromatics, and a fruit-forward style. Feral fermentation was employed for both primary and secondary fermentations. The wine underwent partial secondary fermentation, which was arrested about halfway through the process to maintain a high level of acidity and freshness and to maintain balance with the fruit. Fermented and aged in a combination of neutral French oak and stainless steel, the wine was aged on lees, which were stirred once a week during its five-month maturation process.

VINEYARD

Blue Mountain Vineyard is in the foothills of the Blue Mountains on the Eastern side of the Walla Walla Valley AVA and sits at 1,200 feet elevation. The vineyard uses Old English Southdown "Babydoll" Sheep to provide an environmentally friendly way of maintaining vineyard groundcover and soil fertility. The soil is silt loam (loess) with excellent drainage. Excellent airflow, ever-changing sun exposure, and moderate amounts of rain make this an ideal growing location.

Retail Price: \$20

Blend: 100% Viognier

ABV: 13.7%

Harvest Date: September 21, 2018

Vineyard: Blue Mountain Vineyard

pH: 3.39

Bottle Date: February 27, 2019

Clones: Clone 1

TA: 6.9 g/L

Aging: 5 months in neutral French oak and stainless steel

Appellation: Walla Walla Valley

VA: 0.37 g/L

www.elephantsevenwine.com