

VIOGNIER

2018 | WALLA WALLA VALLEY



100% Francisca's Vineyard
Viognier

TECHNICAL INFORMATION

pH: 3.41

TA: 5.7 g/liter

RS: 0.55 g/100 ml

13.7% alc. by vol.

178 cases produced

Harvest and Winemaking

Francisca's Vineyard is owned and farmed by Tim and Cisca Rogan. This small 6.6 acre vineyard is planted in loess soil at 950 feet elevation and is the most proximate of our vineyards. The Viognier was planted in 2004 and the vineyard is LIVE and Salmon Safe certified.

Tim and Cisca hand harvested 3.42 tons of Viognier on September 17, 2018 (22.9 brix, 3.39 pH, 6.08 g/l TA). The grapes were immediately pressed whole cluster and the juice pumped to tank. The following day the Viognier was racked off the gross lees and inoculated with Rhone 4600 yeast. Two days later the fermenting Viognier was barreled down to one new French Acacia puncheon, one used French Oak puncheon, and 3 used French Oak barrels.

2018 is the first year we have fermented Viognier in French Acacia. Acacia is a very dense Black Locust tree. The puncheons are made the same way oak barrels are but Acacia does not contribute oak flavors. Acacia puncheons contribute a very slight yellow hue, hints of lemon and herbs on the nose, and adds a sense of tension and vibrancy to the mouthfeel. Acacia does not have the creamy, vanilla oaky character of Oak barreled wine.

The Viognier was fermented to 0.5% residual sugar and rested "sur lie" in the barrels until April 2019 when the Viognier was racked to tank and bentonite was added for physical stability. We allowed the Viognier to stay in a stainless steel tank for six weeks before bottling to develop the

"noble reduction". The wine was cross flow filtered and bottled on May 29, 2019 under screw cap.

Tasting

The Viognier is a limpid yellow with a hint of green hue. The aromas are of honeysuckle, peaches, lemongrass, and savory dried sage. The mouthfeel is rich and full of sweet stone fruit, Asian pear, lemongrass, and with a level of tension from the Acacia puncheon and tank aging. Viognier grapes have very thick skins and the wine can have an attractive astringent hint on the finish.

Thoughts on Viognier

Viognier's home is Condrieu, a tiny region of the Rhône Valley of France. The vine was nearly forgotten by the 1980's after being enjoyed by the Romans and subsequent French farmers in the Middle Ages. However, a renewed interest in Rhône wines brought Viognier back into focus and many consumers have discovered its haunting aromas and rich texture.

Viognier is a challenging vine to grow, as it is sensitive to several vine diseases and can produce too many clusters to make a concentrated wine. In the winery, it is straight forward to craft; the true winemakers of Viognier are the grape growers. Viognier is a naturally rich wine that can be served with shellfish and Caribbean dishes.

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