Elephant Seven

2017 Blue Mountain Vineyard Viognier



WINEMAKER NOTES

Washington Viognier can vary widely in style. Some are unctuous, full-bodied, and toasty while others are clean, fruit forward, and fresh. This Viognier showcases the purity of the fruit while reflecting this tremendous vineyard. I used a very long, cool primary fermentation of ninety days to maintain freshness, aromatics, and a fruit-forward style. 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 stainless steel, the wine was aged on lees, which were stirred once a week during its five-month maturation process.

Mineral laced, clean, and balanced, this Viognier shows exotic citrusy and flowery aromatics with hints of orange blossom and mint. Nice mid-palate concentration with tangerine and apricot flavors. With time in the glass, flavors of Asian pear and apple emerge. The zesty finish lingers nicely with just a touch of citrus peel. This wine is intended to be enjoyed at the dinner table. Enjoy now through three years from release.

VINEYARDS

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

Vineyards: Blue Mountain Vineyard

Clones: Clone 1

Appellation: Walla Walla Valley

ABV: 13.4%

pH: 3.35

TA: 6.5 g/L

VA: 0.36 q/L

Harvest Date: September 15, 2017

Bottle Date: February 20, 2018

Aging: 5 months in stainless steel