



2024 VIOGNIER “O”

TASTING NOTES

You are unlikely to meet a more aromatic and deliciously unusual wine than this skin-fermented Viognier, nor one that is more challenging to describe! The nose is rambunctious and super appealing with floral, peach and spice aromas bounding from the glass, with perhaps a suggestion of beeswax in the background. In the mouth you may find ripe stone fruit of many varieties – and spices: allspice and eucalyptus and some exotic ones not in my spice rack. Amazing stuff.

Dry/full bodied, medium acid, medium-minus tannin.

WINEMAKER’S NOTES

Our Viognier “O” is what’s often called an “orange wine”: wine made from white wine grapes but made like a red, fermented in contact with the skins (whites are made with just the juice). The name “orange” comes from the color of some wines made in this style – but it’s confusing for many (no, there aren’t any oranges in it) so these days we’re calling it our “skin-contact” or “skin-fermented” Viognier (although that has led some to ask whose skin it was in contact with ;-). Fermenting this wine on the skins creates a powerfully aromatic and flavorful wine; it’s a little too powerful, in fact, so we add back a little bit of pressed juice just to dial it down to a reasonable level of awesomeness. With tannins from the skins giving it more texture than regular white wines, it’s a unique experience from start to finish.

Composition

100% Viognier

Appellation

Rattlesnake Hills, Yakima Valley

Vineyard

Sugarloaf Vineyard

Harvest Date

October 2., 2024

Harvest specs

28.8 brix, pH 3.73, TA 4.4 g/l

Crush Pad

Destem and light crush

Yeast

D254

Fermentation

Small open-top fermentors, punched down by hand

Malolactic Fermentation

Yes

Time on skins

16 days

Aging

8 months in barrels

Oak

25%

Fining/Filtration

Cross-flow filtration

Alcohol

13.7%

Production

98 cases

Bottled

April 24, 2025



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PAIRINGS

Try it with charcuterie and you'll be saying O-migosh this is amazing. Also great with aged and blue cheeses – go for flavorful and rich. Beef bourgignon – yes! Other ideas: chanterelle risotto. Fall photo shoots. Sushi. Badminton. Mango sticky rice. When you are at the winery, try it with Crimson Cove Spiced mixed nuts!

VINTAGE DETAILS

The 2024 vintage was quite a pleasant one, by and large, and produced bountiful quantities of excellent quality grapes. Spring arrived with close-to-normal timing, bringing warm and dry weather that continued through the summer. Fall saw the arrival of La Niña, which cooled temperatures, leading to a nicely spread-out harvest season. It also helped preserve precious acidity in the grapes, keeping things very well in balance. Overall, the harvest was moderate, with fruit arriving at a steady and manageable pace – which is not always (mostly not?) the case. Some other vineyards suffered a bit from winter frost damage, water supply issues due to low snowpack, or late-season rain, but our excellent vineyard management and focus on prompt harvesting allowed us to avoid all of these hazards and bring top-notch fruit to the winery across all of our varieties.

GRAPE VARIETY INFO

Viognier is a highly aromatic variety of uncertain ancient origin, but historically grown in the Rhone valley in France. It produces full-bodied, aromatic wines, but can be challenging to grow, with variable yields and susceptibility to powdery mildew (a common vineyard ailment).

FUN FACTS

Orange wine is an ancient style that hails from the Republic of Georgia; there they ferment whole clusters of white-wine grapes in earthen vessels called “qvevri” buried up to their necks in the ground. This technique suggests the origin of wine in the forgetting of harvested grapes... As you can imagine, wines made this way are typically...funky. Ours uses more modern (i.e. clean) techniques to make great-tasting, unique wines.



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