



# 2023 VIOGNIER

## TASTING NOTES

Our Viognier greets you with a big smile, its balanced, friendly floral and fruit aromas inviting you to take a load off at the seat it has saved for you at the bar. Is that nectarine you smell? Or something more tropical? The first sip might well transport you to the beach, with fresh, not overripe, tropical flavors to go with the stone fruit, plus some honey and a little vanilla to add to the complexity. Delectably refreshing and approachable, this is a glass you won't want to put down. Fruity; medium acid.

## WINEMAKER'S NOTES

Choosing the harvest date for Viognier is one of the more challenging tasks I face as a winemaker each season. This variety ripens differentially across the cluster, with the bottom berries ripening much later than the shoulders. This gives Viognier a complex flavor profile, but it makes deciding when is "just ripe enough" a challenging task. Pick too early and the wine won't have those phenomenal aromatics that Viognier is famous for. Pick too late and the wine will be soft and syrupy with overripe flavors.

### Composition

100% Viognier

### Appellation

Rattlesnake Hills, Yakima Valley

### Harvest Date

September 4, 2023

### Harvest specs

22.7 brix, pH 3.53, TA 6.3 g/l

### Crush Pad

Whole cluster press

### Yeast

VL-1

### Fermentation

Tank fermented

### Malolactic Fermentation

None

### Aging

5 months in tanks

### Oak

None

### Fining/Filtration

Bentonite, cross flow filtration

### Alcohol

13.7%

### Production

293 cases

### Bottled

February 6, 2024



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## PAIRINGS

Goes great with Indian and Asian curries, Pad Thai, chicken salads with fruit, rich shellfish dishes, sweet root veggies, soft cheeses. For fun, try it with Flaming Hot Cheetos, grilled cheese, a fun low-key dinner party with friends, game night or brunch on a spring day.

## VINTAGE DETAILS

The 2023 vintage got off to a late, cool start, but then raced ahead with warm temperatures, making up ground throughout the growing season and even tracking slightly ahead of average by mid-July. A brief heat spike in August caused issues in some varieties but didn't slow down the speeding train of ripening. Harvest started off with a fury, bringing home one variety after another day after day. Yields were widely variable, and things were changing so quickly that yield forecasts sometimes turned out to be significantly higher or lower than expected when the grapes were harvested. This means that we got more of some varieties than expected, and less of others. The good news is that the quality was very good in nearly everything, so we are expecting some great wines from the vintage.

## 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

Viognier was nearly extinct in 1965, with only a handful of acres growing in France. It has since rebounded with plantings around the world. Viognier is so aromatic that even a 1% addition to a blend can be noticeable. Sometimes used in cofermentations with Syrah.



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