



2024 VIOGNIER

TASTING NOTES

Our Viognier greets you with a big smile and a bouquet of freshly picked flowers. Its balanced, floral, fruity, and friendly aromas invite you to take a load off and join them at the bar. Hey, is that tangerine you smell? Or something even more tropical? The first sip might transport you to the beach, with fresh lime and wet stone adding 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

Vineyard

Sugarloaf Vineyard

Appellation

Rattlesnake Hills, Yakima Valley

Harvest Date

September 25, 2024

Harvest specs

24.4 brix, pH 3.38, TA 5.4 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

262 cases

Bottled

February 4, 2025



eleven



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 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

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.

AWARDS

Silver, SavorNW Wine Competition (86 points)



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