



# 2025 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 with orange blossom and candied orange 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 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

### Harvest Date

September 12, 2025

### Harvest specs

23.5 brix, pH 3.67, TA 7.1 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

19 days

### Aging

8 months in tanks

### Oak

12%

### Fining/Filtration

Cross-flow filtration

### Alcohol

13.7%

### Production

92 cases

### Bottled

April 23, 2026



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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 2025 vintage showed up early, warmed up fast, and never really slowed down. Spring was warmer and drier than usual, which meant bloom and fruit set happened quickly with no drama or delays. Summer kept the momentum with steady warmth and above-average Growing Degree Days (a win for anyone who loves wines with bold flavor and depth). Harvest played along beautifully, with just a few “turn up the heat” moments that sped up ripening in some vineyards. Fruit from Rattlesnake Hills arrived first in a flurry, then everything else rolled in at a more relaxed, familiar pace. The result? Grapes with great ripeness, balance, and lots of personality—exactly the kind of fruit that makes wines worth remembering.

## 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.

## AWARDS

Yet to be entered into competitions.



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