



# 2025 VIOGNIER

## TASTING NOTES

Our Viognier greets you with a big smile and a bouquet of freshly picked flowers, its friendly floral and fruit aromas welcoming you on your first date at the exotic farmers' market. Hey, is that tangerine you smell? Or something even more tropical? As you wander the stalls, you spot Opal apples, star fruit and lemons, while elderflower wafts through the air. Near the end of your visit you spy fresh thyme and rosemary from a distance - what a delightful experience!

*Fruity/dry, 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

### Appellation

Yakima Valley

### Harvest Date

September 10, 2025

### Harvest specs

24 brix, pH 3.4, TA 6 g/l

### Crush Pad

Whole cluster press

### Saignee

No

### Yeast

VL-3

### Fermentation

Tank fermented

### Malolactic Fermentation

None

### Aging

6 months in tanks

### Oak

None

### Fining/Filtration

Bentonite; Cross-flow filtration

### Alcohol

13.7%

### Production

287 cases

### Bottled

February 3, 2026



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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 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

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

Yet to be entered into competitions.



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