

2022 VIOGNIER



TASTING NOTES

The nose on this wine does something remarkable: it starts out mild, and then builds in intensity as you continue to breathe it into your nose. It's filled with fresh and zesty notes like limes, fruit blossoms and other white flowers, plus subtle notes of fresh herbs, as though someone is standing on the other side of the kitchen from you chopping a board full of rosemary, parsley and basil that makes you sniff deeply and say "ooh, what's that, it smells good?" but they won't tell you and the blend is mysterious. In the mouth the hints of fresh herbs accent mouthwatering flavors of white peach, nectarine, Seckel pear and lemon.

FOOD PAIRINGS

Goes great with Indian and Asian curries, Pad Thai; chicken salads with fruit; rich shellfish dishes; sweet root veggies, soft cheeses.

WINEMAKER'S NOTES

Picking 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. Luckily, I have hours to ponder the decision as I drive the grape truck back and forth across the mountains from winery to vineyards and back again. . .



COMPOSITION	100% Viognier from Sugarloaf Vineyard
APPELLATION	Yakima Valley
HARVEST DATE	September 21, 2022
HARVEST SPECS	19.7 brix, pH 3.55, TA 6.9 g/l
CRUSH PAD	Whole cluster press
YEAST	VL-1
FERMENTATION	Tank fermented
MALOLACTIC FERMENTATION	None
AGING	4 months in tanks
OAK	None
FINING/FILTRATION	Bentonite & isinglass; sterile filtered
ALCOHOL	12.1%
PRODUCTION	302 cases
BOTTLED	February 7, 2023
AWARDS	Gold, Seattle Wine Awards