



Pomar Junction

2010 Reserve Late Harvest Viognier

Vineyard:	Pomar Junction Vineyard
Appellation:	Paso Robles
Varietal Composition:	100% Viognier
Chemistry	Alcohol: 13.3
	Residual Sugar: 19.4 Grams/Liter
	pH 4.40
	T.A. 0.65
	BRIX 35
Harvest Notes:	
Production:	94 cases
Price:	\$85 per bottle
Cooperage:	Neutral French Oak, 20 months

Tasting Notes: This extremely rare vintage can only be crafted under unique and exceptional climate conditions at the end of harvest. The result is a luxurious Sauternes style late harvest wine with rich flavors of raw honey, ripe peach, honey dew melon, and has a decadent finish of toasted almonds.

This reserve estate wine was harvested entirely from our Pomar Junction SIP certified vineyard. Winemakers Kevin Riley and Jim Shumate used only Viognier grapes affected by botrytis, rendering a dessert wine which reflects the elegance of famous Sauternes and Tokaji sweet wines while displaying a style that is distinctively Californian.