

PRESENTS:

**2014 VIOGNIER**

EL PASO DE ROBLES, CALIFORNIA

## THE VINEYARD

2014 Héroe Viognier displays a lean, clean and crisp profile of Paso Robles magic, with wildly exotic flavors of citrus, tropical fruits, wildflowers, peaches, pears, minerals and vanilla and at this price, it's a true bargain! The fruit was grown in three different Paso Robles vineyards, which adds to the complex taste, rich mouth feel and silky finish. The mid-palate is most impressive offering notes of exotic pineapple and orange blossom. 2014 will go down in the history books as the earliest harvest on record. In fact most vineyards were completely picked clean by the first week in October. Viognier loves an early harvest; giving the wine great acidity and fresh fruit appeal while preserving great golden color and layered textures. The fruit was hand harvested in the early cool morning hours, and delivered to the winery ready for whole berry pressing.

## THE WINEMAKING

Our white wine protocol was to whole berry press the fruit immediately and cold settle the juice for 2 days before racking off clean and inoculation of yeast to the tank. Fermentation is monitored each day; the tanks are kept at a cool 55 degrees. This cool fermentation captures the delicate and aromatic fruit. The phenolics are there too, contributing minerality and spice to the wine. The wine ages just 4 months in 100% stainless steel before filtering and bottling. We choose to bottle early because it enhances the tropical nature of the grape, eliminating any ill effects created by early oxidation.

## THE TASTE

Viognier, Héroe's powerhouse white wine, proving that Paso Robles is the best spot on the planet for Viognier fruit. This wine is a joy to drink from first sip to last taste! It's so captivating in honey, apricots, citrus fruits, sautéed bananas, vanilla custard and spices, yet so balanced with enjoyable acidity. You could almost drink the entire bottle with some vanilla wafer cookies, or ever better, a banana cream pie. A lush mouthful of nuanced fruit, this triple-vineyard Viognier is loaded with a rich mix of peach, apricot, papaya and guava. Laced into the hefty fruit core are baking spices and cocoa powder. This wine should be mandatory with curry dishes! Best enjoyed between now and the end of 2016.

## THE FACTS

Varietal Composition: 100% Viognier  
Vineyard: Frankel Family Estate, Carriage Vineyard  
& Hidden Oak Vineyard  
PH: 3.68  
TA: 0.78  
RS: 0.50  
ALC: 14.4%  
Case Production: 784 (750ml bottles)  
Bottling Date: February 19th 2015

