

PRESENTS:

2017 VIOGNIER
EL PASO DE ROBLES, CALIFORNIA

THE VINEYARD

This Viognier is outstanding! It's flavors range from intense stone fruit to subtle floral notes. Héroe wines have been produced since 2012 and celebrate the working man and more specifically the vineyard workers who are responsible for every operation. Lugardo "Uga" Zatarian, featured on the front label of this bottle, is that working man. Uga worked eight years at Frankel Family Vineyards doing all sorts of jobs in the vineyard. His tireless efforts, and dedication to farming excellence is the reason this wine tastes so wonderful! 2017 was a terrific growing season for Viognier. Off-season rains leached soils and recharged the vine's roots. Spring was optimum with cool mornings that gave way to hot afternoons. The summer and fall was one of the hottest on record, which aided in the full maturity of the fruit.

THE WINEMAKING

All fruit was whole berry pressed and cold settled for 2 days followed by a clean rack and the onset of fermentation. The juice fermented at a cool 50 degrees for almost 30 days before obtaining complete dryness. We bottled the wine in March of 2018, giving the wine just 5 months of stainless age and therefore capturing the freshest aromas possible. This bottling is a blend of both the Sculpterra Estate and Sran Vineyards, both located in Paso Robles. The blend of the two vineyards is perfect! Frankel Vineyards provides the intense fruit flavors, while Suran vineyards provides abundant textures and balanced acidity.

THE TASTE

2017 Héroe Viognier is spectacular! It's made to drink right now so get it while it last! The palate is juicy, lively and a whole lot of fun! You find notes of peach and dried herb alongside bright acidity. This is Viognier at it's best with offerings of intense orange peel, dried apricot, and a hint of earthy spice, which carries you to a elegant finish. This wine finishing creamy and round, with a supple body providing the way to an magnificent finish.

THE FACTS

Varietal Composition: 100% Viognier
Vineyard: Frankel Family Estate & Sukhy's Home Ranch
PH: 3.60
TA: 0.72
RS: 0.82
ALC: 15.5%
Case Production: 300 Cases (750ml bottles)
Bottling Date: March 13, 2018

