

PRESENTS:

2015 VIOGNIER
EL PASO DE ROBLES, CALIFORNIA

THE VINEYARD

This Viognier is bursting with fresh tropical fruit, a lively mouth feel and lingers on the finish. The color is a beautifully clear golden hay hue with a renewed nose of fruit and juicy taste. 2015 was a dismal year for Paso Robles Viognier; the crop was almost non-existent with most vineyards tallying in at less than 1.5 tons per acre. The drought drastically affected the vines ability to set flowers and fruit in the early summer months. The fruit though sparse was of wonderful quality with perfect balance of sugars and acid. We sourced Viognier from our own vineyard along with three other well-known Paso Robles locations. Each vineyard provided a distinct nuance and element to the final outcome of the wine. All vineyards were hand worked from pruning, shoot thinning, leaf pulling and finally hand harvesting. The clusters were small in size a direct result from drought stricken year. The 2015 drought created flavors with high concentrated taste with intense fruit and an underlying minerality.

THE WINEMAKING

All fruit was whole berry pressed at 1.5 bars prior to arrive in bins from the vineyard. Then the juice was settled for forty-eight hours at forty-five degrees before a clean rack and tank fermentation could begin. The juice fermented very slowly, dropping about 1 Brix each day before completing fermentation one and half months after harvest. The wine fermented cold and slow which preserved the fragile fruity aromas. The wine was then tank aged for 4 months in one hundred percent stainless steel. No oak was used during the aging of this wine, which created the best possible taste and balance of fruit and freshness. The wine was bottled in early March 2016. It's an ageable bottle but taste great right off the bottling line, the fruit explodes from the glass!

THE TASTE

This 2015 Viognier pops with notes of white flowers, pear and ripe peach. It's full bodied in feel, drinks slightly off dry with a textured feel and a drawn out finish. It's an utmost perfect example of this traditional Rhone white. Fresh cantaloupe aromas, mouth-filling pear and peach flavors make this a pleasurable wine that could make a great pairing with salty cheeses. It is full bodied, very smooth-textured and long on the finish. Drink it now through the end of 2018.

THE FACTS

Varietal Composition: 100% Viognier
Vineyard: Frankel Family Estate, Carriage Vineyard
Sukhy's Ranch, & Hidden Oak Vineyard
PH: 3.51
TA: 0.68
RS: 0.80
ALC: 14.2%
Case Production: 728 Cases (750ml bottles)
Bottling Date: March 2, 2016

