

PRESENTS:

**2013 VIOGNIER**

EL PASO DE ROBLES, CALIFORNIA

## THE VINEYARD

The inaugural release of Héroe Viognier! A wine packed with stone fruit aromas and bright acidity. Perfect for any occasion and true to the varietal from beginning to end. The fruit is sourced from two locations; Sculpterra's 1.5 acre block called, "Lago De Los Patos," and Carriage Vineyard's, "The Front Five" block in the famous Templeton Gap. Sculpterra's Estate Viognier block is tucked in the valley floor, where cool nights help the berries retain bright acidity, the vines are hand manicured, and exposed to the sun on both sides of the canopy. The Carriage Vineyard Viognier is at a higher elevation and sees extensive afternoon sun, with rocky soils and uniform shoot growth. Harvest was conducted in four pick cycles, two lots from Sculpterra and two lots from Carriage Vineyards.

## THE WINEMAKING

The grapes are whole berry pressed in four gentle cycles bringing forth the ripe stone fruit flavors of peach, nectarine, and apricot along with nuances of pear, melon, and orange blossom. The two lots that were picked earlier (one from Sculpterra and one from Carriage) were picked at 23.5 Brix and 100% fermented in stainless steel. The later two picks averaged 27.3 Brix and fermented in 100% New French Oak Puncheon (large format) barrels. The barrel fermentation added rich vanilla and hazelnut flavor, with hints of tobacco and coffee bouquets. The tank wine and the barrel fermented wine were blended together quickly post fermentation. The wine aged for just four months thus preserving the floral aromas and balanced acidity.

## THE TASTE

It begins with a blast of ripe white peach, nectarine, apricot, cantaloupe, and honeydew along with pleasant toasted oak on the nose. This wine changes with each swirl of the glass, whisking your imagination away to hot July afternoons, cooled by this thirst-quenching pleasure. Best enjoyed this summer.

## THE FACTS

Varietal Composition: 100% Viognier  
Yeast: BA-11 & ICV-D254  
PH: 3.48  
TA: 0.77  
RS: 1.40  
ALC: 14.8%  
Case Production: 191 (750ml bottles)  
Bottling Date: February 19th 2014

