

2025 Héroe Viognier is an incredible wine! The blending of three Paso Robles Viognier Vineyards showcases several different remarkable flavors and flavor profiles.

THE VINEYARD

2025 was an incredible growing season in Paso Robles, especially for our Viognier vines. Moderate rainfall and colder temperatures in spring and summer led to complexity, stable acidity and balanced tonnage. Praise God we harvested before the early October and November rains drenched Paso Robles! We had no trouble making sugar and harvested both vineyards over 26.0 BRIX. 2025 marked our first year producing Viognier from Duis Vineyards off Highway 46 West in Paso Robles. Dante Dusi was great to work with, he farms with passion and we nailed the harvest. Like past vintages, most of the grapes comes from our Frankel Family Estate. Frankel Vineyards Viognier was planted in 2005 and the vines are now in their prime years of production.

THE WINEMAKING

Both lots of Viognier grapes were hand-picked in half-ton macro bins and delivered to the winery at daybreak. Pressing enzymes and white wine fermentation tannins were added directly to the grapes in the field. Clusters were dumped direct to press followed by the chilling of the juice at 40 degrees for 48 hours. Now properly settled, we racked the juice into a new tank and added yeast. This process was done in 2 batches, and 2 sperate tanks...one for each lot. I decided to use yeast D254 yeast on the Frankel Vineyards Viognier. I then used yeast BA-11 for the Dusi Viognier for its tropical and floral qualities. Tanks were kept at 45-56 degrees during fermentation. The wine did not go through Malo-Lactic Fermentation and thus was heat and cold stable by the middle of January 2026.

THE TASTE

Our 2025 Héroe Viognier is composed with easy drinking taste and a comprehensive fruit driven mouthfeel. White peach and honeysuckle aromas show on the nose, then flashes of honeysuckle, melon and lemon sing on the palate. My favorite part is the persistent flavors of nectarine and plum. The 100% stainless steel winemaking gives this wine superior freshness and sparkle. Experience apple-blossom, candied jasmine flower and stone fruits aromas with each sip. There's a pleasant flinty-minerality on the finish too; with 15.4% alcohol this wine has a BIG ending that lingers long after savored.

THE FACTS

Varietal Composition: 100% Viognier
Vineyard: Frankel Family Estate, Sukhy's Home Ranch, Robert Hall Home
pH: 3.50
TA: 0.70
RS: 0.80
ALC: 15.4%
Case Production: 120 Cases (750ml bottles)
Bottling Date: February 17, 2026

