

2007 VIOGNIER – HUERHUERO

Viognier is planted in our Huerhuero Vineyard as it is the highest and most southerly. It benefits from the cooling Pacific breezes that blow through the Templeton Gap in the afternoon. The fruit was hand picked in early September with only the ripest, highest quality bunches being selected. The fruit was basket pressed resulting in low yields of clear, fragrant juice. Fermentation took place in neutral barrels for a period of 10 days. Lees stirring took place twice a week for four months to improve mouth feel and add complexity. This wine did not undergo malic fermentation. Prior to bottling the wine was lightly filtered and cold stabilized. Only seven barrels of this wine were produced.

TASTING NOTES

Color: Straw

Aroma: Typical of Viognier, this wine opens up with intense aromatics of dried apricot and peach, along with floral notes of honeysuckle.

Taste: The mouth feel is soft and rich with long, persistent flavors of peach and candied ginger.

RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2010

Store in dark dry place at 55° – 65° F

Pairing suggestions: White meat, creamy cheeses

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend	
09.01.07	26.0	Huerhuero	Viognier	100%

Aging: Fermented and aged in neutral oak barrels

Bottling date: 03.13.08

Release Date: 07.01.08

Cases produced: 163

Alcohol: 14.7%

pH: 3.62

Total Acidity: 5.6 g/l

Residual Sugar: 0.53 g/l, dry



HP. Gubler

Matthias Gubler, Winemaker

A generous and spicy example of this Rhône variety