

## 2 0 0 4 V I O G N I E R - H U E R H U E R O

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 mid September with only the ripest, highest quality bunches being selected. The fruit was whole cluster pressed and fermented in temperature controlled, stainless steel tanks for a period of 10 days, until dryness. Following fermentation, the wine was transferred into smaller tanks where frequent lees stirring took place over six months to improve mouthfeel and add complexity. This wine did not undergo malic fermentation. Prior to bottling the wine was lightly filtered and cold stabilized.

### T A S T I N G N O T E S & R E C O M M E N D A T I O N S

**Color:** Pale gold with green hints

**Aroma:** Fresh and bright with notes of tropical fruits such as pineapple and banana with hints of citrus peel, orange blossom and ginger spice

**Taste:** Broad, creamy and full-bodied on the palate; fresh and well balanced with citrus and tropical fruits, particularly pineapple; good length, lush with a long, clean finish

Serve at: 50° – 54° F

Drink now through 2007

Store in dark dry place at 55°– 65° F

### T E C H N I C A L N O T E S

Harvest date:	Brix:	Vineyards	Blend	
9.13.2004	26.8°	Huerhuero	Viognier	100%

Aging: 100% stainless steel fermentation and aging

<b>Bottling date:</b>	2.23.05
<b>Release date:</b>	4.1.05
<b>Cases produced:</b>	224 cases
<b>Alcohol:</b>	14.5%
<b>pH:</b>	3.58
<b>Total Acidity:</b>	6.41 g/l
<b>Residual Sugar:</b>	0.48 g/l

*A generous and spicy example of this Rhône variety*

*HP. Gubler*

*Matthias Gubler, Winemaker*

