

## 2010 VIOGNIER – HUERHUERO

Viognier is planted in our Huerhuero Vineyard as it is the highest and benefits from the cooling Pacific breezes that blow through the Templeton Gap in the afternoon. The fruit was hand picked in early September and only the ripest, highest quality bunches were selected. Following, the fruit was pressed resulting in low yields of fragrant juice. Fermentation took place in three year old French oak barrels. The wine was aged for a period of 180 days and lees stirring took place twice a week to improve mouth feel and add complexity. This wine did not undergo malolactic fermentation. Prior to bottling, the wine was filtered for better clarity and stability. Only eight barrels of this wine were produced.

### TASTING NOTES

**Color:** Light delicate gold

**Aroma:** Ripe peach and pear with notes of honeysuckle and citrus

**Taste:** Rich, lively and dry with ripe peach and pear

### RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2014

Store in dark dry place at 55°– 65° F

Pairing suggestions: Fish, various cheese, and fruit

### TECHNICAL NOTES

Harvest date	Brix <sup>o</sup>	Vineyard	Blend	
09.10.10	24.3	Huerhuero	Viognier	100%

**Aging:** 6 months in 3 year old French oak barrels

**Bottling date:** 02.07.11

**Release date:** 05.20.11

**Cases produced:** 211

**Alcohol:** 14.0%

**pH:** 3.65

**Total acidity:** 7.1 g/L

**Residual sugar:** Dry



*HP. Gubler*

Matthias Gubler, Winemaker

*A rich and luscious example of this Rhône variety*