

2011 VIOGNIER – HUERHUERO

Viognier is planted at the highest point in our Huerhuero Vineyard and benefits from the cooling Pacific breezes that blow through the Templeton Gap in the afternoon. The fruit was handpicked in mid-October and only the ripest, highest quality bunches were selected. Following, the fruit was pressed in the winery and the juice was transferred to stainless steel tanks where fermentation took place. The wine was aged for six months in neutral oak barrels and lees stirring took place once every three weeks to help 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 nine barrels of this wine were produced.

TASTING NOTES

Color: Light straw

Aroma: Orange blossom, lychee, Fuji apple

Taste: Round with juicy acidity and hints of mandarins

RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2016

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

Pairing suggestions: : Fish, steamed mussels, or cheeses such as Honey Bee Goat Gouda

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend	
10.12.11	24.5	Huerhuero	Viognier	100%

Aging: 6 months in neutral French oak barrels

Bottling date: 03.12.12

Release date: 04.26.12

Cases produced: 229

Alcohol: 14.1%

pH: 3.43

Total acidity: 7.5 g/L

Residual Sugar: Dry



「 A rich and luscious example
of this Rhône variety 」