

2012 VIOGNIER – HUERHUERO

Viognier is planted at the highest point in our estate Huerhuero Vineyard and benefits from the cooling Pacific breezes that blow through the Templeton Gap in the afternoon. The fruit was handpicked in mid-September and only the ripest, highest quality bunches were selected. Upon harvest, the fruit was pressed and the juice was transferred to stainless steel tanks to begin fermentation with a selected yeast strain to complement the expressive fruit of the variety. During fermentation, the wine was transferred and aged for four months in neutral oak barrels for added complexity.

TASTING NOTES

Color: Golden straw

Aroma: Mandarins with hints of ginger and honeysuckle

Taste: Creamy mouthfeel with notes of mandarin and a quenching finish

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	
09.19.12	25.0	Huerhuero	Viognier	100%

Aging: 4 months in neutral French oak barrels

Bottling date: 02.20.13

Release date: 03.31.13

Cases produced: 235

Alcohol: 13.9%

pH: 3.44

Total acidity: 7.6 g/L

Residual Sugar: Dry



Kevin Willenborg, Winemaker

A rich and luscious example of this Rhône variety