

## 2008 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 pressed right after resulting in low yields of clear, fragrant juice. Fermentation took place in neutral French oak 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. Only seven barrels of this wine were produced.

### TASTING NOTES

**Color:** Light delicate gold

**Aroma:** Fragrant aromas of dried apricot and ripe peach with notes of honeysuckle and oak

**Taste:** Lively and dry; shows plenty of substance with ripe peach and pear

### RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2012

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

Pairing suggestions: White meat, creamy cheese

### TECHNICAL NOTES

Harvest date	Brix <sup>o</sup>	Vineyard	Variety	
09.08.08	26.1	Huerhuero	Viognier	100%

**Aging:** Fermented and aged in neutral French oak barrels

**Bottling date:** 03.17.09

**Release date:** 07.04.09

**Cases produced:** 239

**Alcohol:** 14.9%

**pH:** 3.71

**Total acidity:** 5.42 g/l

**Residual sugar:** Dry



*HP. Gubler*

Matthias Gubler, Winemaker

*A generous and spicy example of this Rhône variety*