

## 2 0 0 3 V I O G N I E R - H U E R H U E R O

In 2003, our estate plantings of Viognier yielded their first crop of harvestable fruit. These vines are planted in the Huerhuero, our highest and most southerly vineyard, which is cooled in the afternoon by the ocean breezes that blow through the nearby Templeton Gap. The fruit was hand-picked in mid October with only the ripest bunches being selected from the best vines. The fruit was whole-cluster pressed and then fermented in temperature controlled, stainless steel tanks for a period of 12 days until dryness. After fermentation, the wine was transferred into smaller tanks where frequent lees stirring took place to develop mouth-feel and complexity. The wine was lightly filtered and cold-stabilized prior to being bottled.

### TASTING NOTES & RECOMMENDATIONS

**Color:** Clear, pale gold

**Aroma:** Pineapple and tropical fruits, with secondary aromas of ginger, nutmeg and orange blossom

**Taste:** Spice and tropical fruit such as lychee together with citrus. Rich and weighty in the mouth with an attractive softness and a lingering finish

Serve at: 50°-54°F

Drink now through 2006

Store in a dry, dark place at: 55°-65°F

### TECHNICAL NOTES

**Harvest date:** 10.17.2003

**Brix:** 26.5°

**Vineyards Blend**

Huerhuerto Viognier 83%

Jardine Sauvignon Blanc 17%

100% stainless steel fermentation

**Bottling date:** 03.16.2004

**Cases produced:** 192

**Alcohol:** 15%

**pH:** 3.66

**Total Acidity:** 4.58g/l

**Residual Sugar:** 0.26g/l

*A generous and spicy example of this intriguing Rhone varietal*

*BKane*

*Betsy Kane, Assistant Winemaker*

