2003 VIOGNIER – HUERHUERO

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

Betsy Kane, Assistant Winemaker