



VINA ROBLES

VINEYARDS & WINERY



Viognier

2014 ♦ HUERHUERO ♦ PASO ROBLES

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 early September and only the ripest, highest quality bunches were selected. Upon harvest, the fruit was pressed and the juice was cold settled and racked into a small stainless steel tank to begin fermentation with a selected yeast strain that complements the expressive fruit of the variety. After fermentation, the wine was left sur lie under cold conditions in stainless steel for four months to retain its fresh, bold characteristics while adding complexity prior to filtration and bottling.

Tasting Notes

COLOR: Golden straw

AROMA: Peach with hints of orange peel, ginger and honeysuckle

TASTE: Rich mouthfeel with notes of peach and a quenching, zesty citrus finish

Recommendations

Serve at 50° – 54° F

Enjoy now through 2018

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

Pairing suggestions: Fish, steamed mussels or cheeses such as aged Gouda

Technical Notes

HARVEST DATE	BRIX°	VINEYARD	VARIETY	
09.03.14	26.0	Huerhuero	Viognier	100%

AGING: Stainless steel

BOTTLING DATE: 03.24.15

RELEASE DATE: 11.27.15

CASES PRODUCED: 236

ALCOHOL: 14.9%

PH: 3.68

TOTAL ACIDITY: 6.0 g/L

RESIDUAL SUGAR: 0.6 g/L

Kevin Willenborg

Kevin Willenborg, Winemaker

A rich and refreshing example of this

Rhône variety

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VINAROBLES.COM