2010 VIOGNIER – HUERHUERO

Viognier is planted in our Huerhuero Vineyard as it is the highest and benefits from the cooling Pacific breezes that blow through the Templeton Gap in the afternoon. The fruit was hand picked in early September and only the ripest, highest quality bunches were selected. Following, the fruit was pressed resulting in low yields of fragrant juice. Fermentation took place in three year old French oak barrels. The wine was aged for a period of 180 days and lees stirring took place twice a week to improve mouth feel and add complexity. This wine did not undergo malolactic fermentation. Prior to bottling, the wine was filtered for better clarity and stability. Only eight barrels of this wine were produced.

TASTING NOTES
Color: Light delicate gold
Aroma: Ripe peach and pear with notes of honeysuckle and citrus
Taste: Rich, lively and dry with ripe peach and pear

RECOMMENDATIONS
Serve at: 50˚ – 54˚ F
Enjoy now through 2014
Store in dark dry place at 55˚ – 65˚ F
Pairing suggestions: Fish, various cheese, and fruit

TECHNICAL NOTES

<table>
<thead>
<tr>
<th>Harvest date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Blend</th>
<th>Blend %</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.10.10</td>
<td>24.3</td>
<td>Huerhuero</td>
<td>Viognier</td>
<td>100%</td>
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</tbody>
</table>

Aging: 6 months in 3 year old French oak barrels
Bottling date: 02.07.11
Release date: 05.20.11
Cases produced: 211
Alcohol: 14.0%
pH: 3.65
Total acidity: 7.1 g/L
Residual sugar: Dry

Matthias Gubler, Winemaker

A rich and luscious example of this Rhône variety