**2011 VIognier – Huerhuero**

Viognier is planted at the highest point in our Huerhuero Vineyard and benefits from the cooling Pacific breezes that blow through the Templeton Gap in the afternoon. The fruit was handpicked in mid-October and only the ripest, highest quality bunches were selected. Following, the fruit was pressed in the winery and the juice was transferred to stainless steel tanks where fermentation took place. The wine was aged for six months in neutral oak barrels and lees stirring took place once every three weeks to help 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 nine barrels of this wine were produced.

**TASTING NOTES**

- **Color:** Light straw
- **Aroma:** Orange blossom, lychee, Fuji apple
- **Taste:** Round with juicy acidity and hints of mandarins

**RECOMMENDATIONS**

- Serve at: 50˚ – 54˚ F
- Enjoy now through 2016
- Store in dark dry place at 55˚ – 65˚ F
- Pairing suggestions: Fish, steamed mussels, or cheeses such as Honey Bee Goat Gouda

**TECHNICAL NOTES**

<table>
<thead>
<tr>
<th>Harvest date</th>
<th>Brix 24.5</th>
<th>Vineyard</th>
<th>Blend</th>
</tr>
</thead>
<tbody>
<tr>
<td>10.12.11</td>
<td></td>
<td>Huerhuero</td>
<td>Viognier 100%</td>
</tr>
</tbody>
</table>

- Aging: 6 months in neutral French oak barrels
- Bottling date: 03.12.12
- Release date: 04.26.12
- Cases produced: 229
- Alcohol: 14.1%
- pH: 3.43
- Total acidity: 7.5 g/L
- Residual Sugar: Dry

*A rich and luscious example of this Rhône variety*