2012 VIOGNIER – HUERHUERO

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 mid-September and only the ripest, highest quality bunches were selected. Upon harvest, the fruit was pressed and the juice was transferred to stainless steel tanks to begin fermentation with a selected yeast strain to complement the expressive fruit of the variety. During fermentation, the wine was transferred and aged for four months in neutral oak barrels for added complexity.

TASTING NOTES
Color: Golden straw
Aroma: Mandarin with hints of ginger and honeysuckle
Taste: Creamy mouthfeel with notes of mandarin and a quenching finish

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</th>
<th>Vineyard</th>
<th>Blend</th>
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</thead>
<tbody>
<tr>
<td>09.19.12</td>
<td>25.0</td>
<td>Huerhuero</td>
<td>Viognier 100%</td>
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</tbody>
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Aging: 4 months in neutral French oak barrels
Bottling date: 02.20.13
Release date: 03.31.13
Cases produced: 235
Alcohol: 13.9%
pH: 3.44
Total acidity: 7.6 g/L
Residual Sugar: Dry

Kevin Willenborg, Winemaker
A rich and luscious example of this Rhône variety