

2013 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 early 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, a small portion of the wine was transferred and aged for four months in neutral oak barrels, while the majority of the wine continued to ferment and age in stainless steel. Before bottling, the two portions were blended together for a complex yet varietally expressive wine.

TASTING NOTES

Color: Pale straw

Aroma: Apricots with hints of mandarin orange peel, ginger and honeysuckle

Taste: Rich mouthfeel with notes of apricot and a zesty citrus finish

RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2017

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 ^o | Vineyard | Blend |
|--------------|-------------------|-----------|---------------|
| 09.09.13 | 25.5 | Huerhuero | Viognier 100% |

Aging: Stainless steel and neutral French oak barrels

Bottling date: 03.05.14

Release date: 07.04.14

Cases produced: 317

Alcohol: 14.9%

pH: 3.42

Total acidity: 6.3 g/L

Residual Sugar: 2.15 g/L



Kevin Willenborg

Kevin Willenborg, Winemaker

A rich and refreshing example of this Rhône variety