

2008 Viognier Barrel Fermented

Technical Notes

Fruit Source: Agate Ridge Vineyard Estate Block 3

Vine data: Geneva clone on 101-14 rootstock.

Harvest Date: 1 October 2008

Chemistry at Harvest: 25.5 Brix, 3.82 pH, 6.0 g/L TA

Vinification: Whole cluster pressed, Fined and Cold Settled for 24 hours, 100% neutral barrel fermented with yeast strain Rhone 4600. Stored and aged sur lie for six months

Bottled: 8 May 2009

Chemistry at Bottling: 3.62 pH; 6.7 g/L TA;

Production: 134 cases.

Tasting Notes

The 2008 Viognier Barrel Fermented is the epitome of elegance. Rich, honeyed aromas of ripe tropical fruit lead into mouth-filling flavors of pear and guava. The acidity is seamlessly integrated and yet provides focus as the generous finish evolves and lingers gracefully. This wine is structured to provide an array of pairing options, but we like lobster-stuffed ravioli in tarragon cream with basil oil.