



2016 VIOGNIER

TASTING NOTES:

Rocking chair contest on the porch of a palapa in the middle of a sub tropical jungle. A refreshing bull-bodied white wine that takes you on a misty cruise through the stone fruit orchard of yesteryear. Nectarine, white peaches, apricots, and baking spices tempt the taste buds. Honey-suckle, orange blossoms and jasmine keep the nose wanting more. Our Viognier can be paired with grilled fish, spicy Thai dishes, roasted chicken and moon lit summer walk.

WINEMAKING NOTES:

The grapes were hand picked in the pre-dawn hours on September 1st. Shuffling the fruit to the winery, they were pressed on a 2-hour cycle, where the juice was pumped into a cold tank for 3 days to allow the sediment to fall to the bottom. 50% of the Viognier was pumped into another cold stabilized tank, where the other 50% was pumped into neutral French oak barrels, tucked in the back of the cellar. They each went through a slow fermentation. Once fermentation was complete, battonage was used on each lot weekly, til 6 weeks before we bottled. At that time, the wine from the barrels and the tank were racked off the lees, and blended in a separate tank, giving them a chance to intermingle and become one.

VINEYARD

KICK RANCH VINEYARD

AVA

SONOMA COUNTY

PICK DATE

9/1/16

BOTTLE DATE

MAY 2017

BRIX

25.1

ALCOHOL

14.3

CASES PRODUCED

97

PH

3.64