



2018 VIOGNIER

TASTING NOTES:

A refreshing light-bodied white 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 blossom and jasmine keep the nose wanting more. A wine that can be paired with fish and chicken, broiled or grilled with anything from a heavy sauce to light herbs. This complex wine will enhance your pairings or stand well on its own.

WINEMAKING NOTES:

The more you work on a recipe, the more you understand all the tiny techniques that go into its execution. We started making Viognier from Kick Ranch Vineyard in 2009 in an effort to test our abilities as winemakers. The Viognier has now become a regular part of our collection. As 2018 was a year of sporadic rain and all day sunshine, the acids were abundant a lot sooner amongst the flavors of the grapes.

The grapes were harvested in the dark morning hours of September 17th. Once at the winery, they were pressed in a 2-hour cycle where the juice was pumped into a cold tank for 3 days to allow heavier sediment to fall out. The juice was racked into a constantly chilled tank. At the end of fermentation, we raised the temperature just a wee bit to bring out the stone fruit and longer mouthfeel. Battonage occurred once a week, until 3 weeks before we bottled.

VINEYARD
KICK RANCH VINEYARD

AVA
SONOMA COUNTY

PICK DATE
9/17/2018

BOTTLE DATE
MARCH 2019

BRIX
23.2

ALCOHOL
13.5

CASES PRODUCED
134

PH
3.63

BLEND
100% VIOGNIER