



2016 VIOGNIER

COLUMBIA VALLEY

LIMITED RELEASE



WINEMAKER'S NOTES

"THE FRUIT FOR THIS LOVELY VIOGNIER WAS PRIMARILY FERMENTED IN STAINLESS STEEL TO SHOW OFF BEAUTIFUL FLORAL AROMAS, DELICATE STONE FRUIT WITH SOME TROPICAL UNDERTONES. THE BALANCE OF THE BLEND WAS FERMENTED AND AGED IN NEUTRAL OAK BARRELS TO OFFER A HINT OF SPICE AND GIVE A SOFT OILY TEXTURE TO THE PALATE."


KARA KOH
WINEMAKER

VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

WINEMAKING

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Fermentation was predominantly in stainless steel for 3 weeks to showcase the aromas.
- 5% aged sur lie for four months in neutral oak.

TECHNICAL DATA

TA	0.61 G/100 ML
pH	3.35
BLEND	100% VIOGNIER
% ALCOHOL	14.0%
RESIDUAL SUGAR	0.31 G/100ML
CASES PRODUCED	1,115