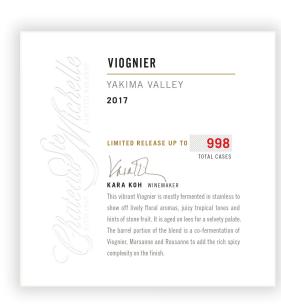


# 2017 VIOGNIER

Yakima Valley

Limited Release



### **TECHNICAL DATA**

TA pH	0.62 g/100 ml
Residual Sugar	0.33 g/100 ml
Blend	93% Viognier, 4% Rousanne, 3% Marsanne
% Alcohol	14.5%
Cases Produced	998

### **VINTAGE**

- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

### **VINEYARDS**

- 100% of the fruit was sourced from our Yakima Valley vineyards, in a slightly cooler area.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

#### 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.
- 16% aged sur lie for two months in neutral oak.

## TASTING NOTES

"This vibrant Viognier is mostly fermented in stainless to show off lively floral aromas, juicy tropical tones and hints of stone fruit. It is aged on lees for a velvety palate. The barrel portion of the blend is a co-fermentation of Viognier, Marsanne and Rousanne to add the rich spicy complexity on the finish."

Kara Koh Winemaker