



2017 VIOGNIER

Yakima Valley

Limited Release

VIOGNIER
YAKIMA VALLEY
2017

LIMITED RELEASE UP TO **998**
TOTAL CASES

Kara Koh
KARA KOH WINEMAKER

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.

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.

TECHNICAL DATA

TA	0.62 g/100 ml
pH	3.39
Residual Sugar	0.33 g/100 ml
Blend	93% Viognier, 4% Rousanne, 3% Marsanne
% Alcohol	14.5%
Cases Produced	998

TASTING NOTES

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