



YAKIMA VALLEY

2018 Limited Release Viognier

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- 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 NOTES

- 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.
- 7% aged sur lie for 4 months in stainless steel tanks and 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 Roussanne to add the rich spicy complexity on the finish.” – Kara Koh

TA: 0.61 g/100mL

PH: 3.38

ALCOHOL: 14.5%

RESIDUAL SUGAR: 0.09 g/100mL

BLEND: 94% Viognier, 5% Roussanne, 1% Marsanne

CASE PRODUCTION:
1201