



WALLA WALLA VALLEY

2019 Viognier

VINTAGE NOTES

- The 2019 vintage was another stellar growing season in Washington.
- Warm spring temperatures were followed by mild conditions throughout the summer allowing for extended hang time and flavor development.
- Harvest began September 6 with Syrah and finished on October 23 with Petit Verdot.
- This vintage is similar to 2010 with excellent flavor development and relatively low brix in the fruit.

VINEYARD NOTES

- Spring Valley Vineyard lies 12 miles northeast of Walla Walla, in the picturesque wheat fields of Washington and the Blue Mountains.
- The vines follow the north-south slope of the hills in rows, an orientation allowing the vines to take advantage of air drainage and sunshine.
- Great care is taken when caring for the vineyard. Every grape is tended by hand, including crop thinning, leaf pulling, and harvesting.

WINEMAKING NOTES

- Spring Valley Vineyard fruit is hand-picked, hand-sorted and gently de-stemmed by gravity.
- This 100% Estate wine is a blend of two different blocks of Viognier located at 1200-1700 feet elevation.
- Fermentation occurred on native yeast in old barrels. Afterward, the wine was transferred in stainless steel to preserve the bright fresh fruit.

TASTING NOTES

Spring Valley Vineyard 2019 Viognier offers pleasant aromas of white peach, orange peel and white rose on the nose. Flavors of citrus and honeysuckle reappear on the palate of this white wine with medium viscosity and a delightful, fresh finish.

TA: 0.55g/100mL

PH: 3.67

ALCOHOL: 13.9%

BLEND:

100% Viognier