



TA: 0.63 g/100 mL

PH: 3.46

ALCOHOL: 13.5%

RESIDUAL SUGAR: 0.38 g/100 mL

BLEND: 100% Viognier

CASE PRODUCTION:
1835

COLUMBIA VALLEY

2023 Limited Release Viognier

VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

VINEYARD NOTES

- 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.
- Our northerly latitude provides an extra hour of sunlight and heat during the peak of the growing season creating intense fruit flavors.

WINEMAKING NOTES

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- 13% fermented and aged for 3 months in neutral barrel and the remaining 87% was fermented in stainless to showcase the vibrant flavors.

TASTING NOTES

Viognier, the vibrant varietal that ignites passion in every sip! A symphony of mandarin, honey and apricot notes unfold on the palate. Neutral oak fermentation brings harmony to the fruit, texture and weight, creating an uplifting experience for your taste buds. – Holly Wells, Winemaker