



TA: 0.61 g/100 mL

PH: 3.49

ALCOHOL: 14.5%

BLEND:

100% Viognier

WALLA WALLA VALLEY

2023 Viognier

VINTAGE NOTES

- The 2023 season started with a cool spring, followed by ideal conditions during the summer with warm days and cool nights perfect for grape maturity and flavor development.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Harvest began earlier than usual with grapes showing excellent ripe flavor profiles, natural acidity, and nice tannins.
- Winemakers indicate the 2023 vintage in Washington is set to become one of the best in a long time.

VINEYARD NOTES

- Spring Valley Vineyard lies 12 miles northeast of Walla Walla, amid the picturesque wheat fields of southeastern Washington.
- The vines follow the north-south slope of the hills in vertical rows that allow the vines to take advantage of air drainage and sunshine.
- Every grape is tended by hand, including crop thinning, leaf pulling, and harvesting.

WINEMAKING NOTES

- Viognier was hand-picked mid-October, and was hand-sorted and gently de-stemmed by gravity.
- Fermentation occurred in stainless steel closed top tanks.
- After fermentation, the wine was transferred to a combination of neutral French oak and Acacia puncheons, then bottled in early spring 2024.

TASTING NOTES

This Viognier reveals notes of acacia honey on the nose, with hints of minerality and honeydew on the palate. Its short time in barrel gives extra dimension and texture to the wine. Enjoy!– Kate Derby, Winemaker