TA: 0.61g/100mL

PH: 3.38

ALCOHOL: 14.1%

RESIDUAL SUGAR: 0.07 g/100 mL

BLEND:
100% Viognier

COLUMBIA VALLEY

2025 Limited Release Viognier

VINTAGE NOTES

- The 2025 harvest delivered outstanding quality, thanks to consistent weather and extended ripening into the fall.
- Cool Washington nights in mid-September helped preserve freshness and complexity.
- Harvest for white varietals began early, at the end of August, and continued at a brisk pace.
- Even in one of the warmest years on record, these wines showcase excellent acidity and harmony, offering bright, balanced flavors.

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.
- 26% fermented and aged for 5 months in neutral oak barrels, 16% aged in concrete tank, 58% in stainless steel tanks.
- This combines the vibrant flavors from stainless steel fermentation with midpalate weight and complexity from the neutral oak components.

TASTING NOTES

"Our Limited Release wines showcase the finest expression of Washington winemaking – exclusive, expressive, and uncompromisingly quality driven. This Viognier offers bright aromas of mandarin, honey and apricot. Neutral oak fermentation brings out gentle notes of stone fruit and a soft, textured finish." – Joel Wright

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