



WALLA WALLA VALLEY  
2025 Viognier

VINTAGE NOTES

- The 2025 harvest was exceptional, with favorable weather holding steady throughout the season.
- Fruit development continued well into fall, supported by Washington’s signature cool nights that arrived in mid-September.
- Despite the warmth of the year, our red wines retained vibrant acidity reminiscent of cooler vintages.
- The result is wines with refined, elegant tannins and remarkable balance, truly a standout vintage.

VINEYARD NOTES

- Spring Valley Vineyard lies twelve 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 take advantage of air drainage and sunshine.
- Every grape cluster was tended by hand, including crop thinning, leafing 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 acacia puncheons, then bottled in early Spring 2026.

TASTING NOTES

This Viognier opens with a burst of lemon candy —playful yet refined. The palate is smooth, carrying a waxy richness that adds texture and weight. Notes of honeydew rind bring a cool, refreshing edge, while acacia honey lends a subtle sweetness. A fine thread of minerality runs throughout, giving the wine precision and lift.

TA: 0.51g/100mL

PH: 3.61

ALCOHOL: 14.5%

BLEND: 100% Viognier

CASE PRODUCTION:

200