



## 2008 Viognier

### Philosophy

We decided to plant Viognier after we visited the Northern Rhône Valley and tasted the wines of Condrieu. We returned from our trip knowing that Syrah does well in our area and curious to see if our growing region might have something in common with the Northern Rhône. We researched that area and found that our soil and climate is similar to theirs with one exception - they receive most of their rainfall during the growing season while we usually receive ours during the winter. We decided to give Viognier a try and have had great success.

1998 and 1999 Viognier  
98 points  
Scott Clemens  
Epicurean Magazine

### Vineyard Source

Our Viognier is all estate grown here on the property surrounding the winery. Located on a ridge top at 2800 feet elevation with volcanic based soils on top of a granite base, the vines enjoy an average temperature of about 75 degrees with few days over 90. Moderate days and cool nights encourage even ripening and a long hang-time on the vines. The Viognier ripens in mid-season with small to medium sized clusters of golden hued berries. Even as fresh grapes, the flavors of honeysuckle, peach and apricot are apparent.

### 2008 Vintage

The growing season was exceptionally good in 2008. We had a warm summer followed by a cooling trend as we moved into September, slowing the ripening process, intensifying fruit flavors and producing beautifully balanced sugars and acids. Just the right amount of leaf pulling gave each bunch the necessary sun exposure so that the result is similar to the 98 and 99 vintages mentioned above.

Harvest Date	September 10
Sugar at Harvest	24.4 °Brix
Time in Oak	5 months
Bottling Date	March 2009
Release Date	July 2009
Cases Produced	250

### Winemaker's Tasting Notes

In the glass the wine is a medium straw color. Our Viognier is very fragrant with aromas of honeysuckle, rose petals and citrus blossoms. In the mouth the flavors of peaches and apricots come through with a rich texture and a lingering finish. The Viognier pairs wonderfully with seafood and poultry dishes but the rich flavors in the mid-palate enable this wine to complement spicy

Asian dishes, such as Thai curry, especially well.

- John MacCready, Winemaker

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