



2006 Estate Viognier – Verna's

\$22/bottle

Release Date 04.20.07

production

Farmed by Brent Melville and named in honor of Ron Melville's mother, Verna's vineyard in Los Alamos is now planted to seven acres of viognier on pure beach sand, and is a combination of Alban selection and clone 1. This estate's extremities are greater (slightly warmer and colder than our Sta. Rita Hills property) resulting in wines that show excellent typicity of ripeness, minerality and acidity. In 2006, the vineyard crew aggressively dropped over 60% of the clusters to achieve our desired end of capturing the best of this varietal's aromatics. It was gently pressed, transferred to neutral barrel, cold-fermented at 38°F and bottled in April 2007. Cold fermentation and avoidance of malo-lactic fermentation were employed to retain the wine's liveliness, purity of expression and exotic fragrance. 16.3% alcohol.

tasting notes

Lofty wafts of intense, exotic white floral and fruit nuances such as tuberose, honeysuckle and white nectarine are immediately recognizable. Dried apricot and red pear along with hints of hazelnut and pine also linger in the background. On the palate these sumptuous nuances continue and expand yielding a wine that is flavorful and electric.

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