



2011 Estate Viognier - *Verna's*

Verna's vineyard in Los Alamos is planted to seven acres of viognier on sandy and nutrient deficient soils and is a combination of Alban selection and clone 1. Slightly warmer and windier than our Sta. Rita Hills property during the growing season, this estate has proven well-suited for growing this aromatic Rhone varietal. The fruit was gently whole cluster pressed, transferred to neutral barrels (5-12 year French oak), cold-fermented at 45°F for three months and prepared for bottling in April. Cold fermentation, neutral vessels and the avoidance of malo-lactic fermentation were employed to retain the wine's freshness and exotic expressions. Yields were a tiny 2.1 lbs/vine (1.9 tons/acre). 447 cases produced.

Stephen Tanzer: 91 points

***Tasting notes:** Boasting a bright green-gold hue, pure exotic expressions of kiwi fruit, loquat, mango, and star fruit emerge from the glass while notes of muddled mint, honeydew melon, rock salt, and plantain flirt in the background. The mouthfeel is round and generous with bright acidity weaving through highlighting an elegant and restrained finish.*

AVA: Santa Barbara County
100% Viognier
Cases Produced: 447
Clones: Alban selection, clone 1
Elevage: Aged in neutral barrel (5-12 year old French oak)
Alcohol: 15.8%
Release Date: 08.17.12