



2002 Estate Viognier – *Santa Rita Hills*

44 cases produced, \$36/bottle

Release Date: 03.21.03

production

The fruit for this bottling was harvested on September 26, 2002, at approximately 26 brix. Gently pressed, then gravity transferred to neutral cooperage for fermentation at 38 degrees in our cold room to retain the pure aromatics of the fruit. No malo-lactic. Sur lie aging for four months and bottled February 22, 2003.

tasting notes

The most flamboyant and hedonistic wine we have ever produced, with exotic aromas of white peach, spearmint and citrus blossom, which all explode from the glass. Similar flavors carry through on the palate, along with components of honeysuckle, jasmine and melon. While the wine is texturally enormous, it is reined in by driving acidity which makes it a great complement to food, as well as on it own as an aperitif.