

2005 Estate Viognier – Sta. Rita Hills

\$22/bottle Release Date 04.07.06

production

This is 100% Melville estate fruit from a one acre parcel on our Sta. Rita Hills estate planted to Alban clone. The fruit was picked very ripe, gently pressed, then transferred to stainless steel tank, where it was cold-fermented, and prepared for bottling in January of 2006. The cold fermentation and avoidance of malo-lactic fermentation were employed in order to retain the wine's liveliness and purity of expression.

tasting notes

Bright and golden-green, this viognier has beautiful white floral nuances reminiscent of jasmine, gardenia and honeysuckle springing from the glass. Opulent fruit aromas of white nectarine, blood orange and pomegranate play with an alluring mix of white chocolate, baked apples, pumpkin and mulling spices. These motifs expand throughout the palate offering a generous mouth feel wrapped in by a racy minerality, finishing pure and clean.