



2013 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 (5-20 year French oak), cold-fermented at 45°F for three months and prepared for bottling in late March. Cold fermentation, neutral vessels and the avoidance of malo-lactic fermentation were employed to retain the wine's freshness and exotic expressions. Yields were 3.2 lbs/vine (3.0 tons/acre).

Robert Parker: 90 points

***Tasting notes:** Golden yellow in color, pure exotic expressions of kiwi fruit, tangerine zest, green papaya and lime blossom emerge from the glass while notes of brûléed sugar, beeswax, kettle corn and marshmallow cream drift in the background. The mouthfeel is round and polished with bright acidity weaving through highlighting a full, yet elegant finish.*

AVA: Santa Barbara County

Varietal: 100% Viognier

Clones: Alban selection, clone 1

Elevage: Aged in neutral barrel (5-20 year old French oak)

Alcohol: 14.0%

Release Date: 09.01.14

Cases Produced: 1,172