

## 2008 Estate Viognier - Verna's

824 cases produced, \$24/bottle

Release Date 04.17.09

## production

Named in honor of Ron Melville's mother, Verna's vineyard in Los Alamos is planted to seven acres of viognier on sandy loam soil and is a combination of Alban selection and clone 1. Slightly warmer and windier then our Sta. Rita Hills property, this estate has proven well-suited for growing this aromatic varietal. The fruit was gently pressed, transferred to neutral barrel, cold-fermented at 45°F for three months and prepared for bottling in April. Cold fermentation, neutral oak and the avoidance of malo-lactic fermentation were employed to retain the wine's liveliness, freshness and perfumed expressions. Yields were a tiny 1.9 tons/acre or 2.1 lbs./vine. 14.9% alcohol.

## tasting notes

Hawaiian aromatics redolent of guava, lychee, cherimoya and plantains balance against more lively notes of lime, white nectarine and kiwi. The nose exhibits a striking floral perfume of tangerine blossom, star jasmine, magnolia and honeysuckle. Furthering these exotic fragrances is an intriguing collection of oily components such as macadamia nut, lanolin and rosewood that are coupled with spice notes of ginger, green tea, hazelnut and sweet basil. The wine is generous and luscious on the palate adding a persistent and focused finish.