



2014 VIOGNIER

HORSE HEAVEN HILLS



WINEMAKER'S NOTES

Fermenting this wine in an Italian clay amphorae allowed for the great aromatics that are inherent in Viognier to be expressed, while adding great body and roundness to the mouth feel. This wine is bursting with aromas of cantaloupe, lychee and banana peel. In the palate, the wine is full, round and fat, leading into a clean, crisp finish. The combination of rich mouth feel with bright acidity on the finish makes this wine difficult to set down.

VINEYARD SOURCING

100% of the fruit for this wine came from our estate Culloden Vineyard, located in the Horse Heaven Hills. Fruit grown in the Horse Heaven Hills tends to have ample fruit development, while maintaining bright acidity and elegant tannins.

GROWING SEASON

2014 was one of the hottest years on record. A moderate winter lead into a warm spring and a very hot summer. The warm spring resulted in an early bloom, which caused veraison to occur two to three weeks earlier than normal. As such, we began harvest a week ahead of schedule. A warm, dry September allowed for longer hang time of the grapes which contributed to concentrated flavor development along with ripe tannins.

WINEMAKING

The Viognier was machine harvested in the early morning hours to allow the fruit to arrive at the winery cool. Once at the winery, the juice was gently pressed away from the grape skins. The freshly pressed juice was allowed to cold settle for 48 hours and then clean racked off the solids. The clean juice was then gravity racked into a clay amphorae pot for fermentation. Fermentation was initiated with Vin 13 yeast, a hybrid yeast strain specifically selected for Viognier. The juice fermented at cool temperatures for 23 days. This wine is 100% fermented in the clay amphorae with no ML fermentation, resulting in a clean, crisp, fresh Viognier.

TECHNICAL NOTES

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| Appellation | Horse Heaven Hills |
| Blend | 100% Viognier |
| Alcohol | 13.6% |
| T.A. | 0.6 g/100 ml |
| pH | 3.27 |
| RS | <2 g/L |

SENSORY INDICATOR

