

# Viognier

LABEL: SMALL LOT

AVA: HORSE HEAVEN HILLS

VIN: 2022



## WINEMAKER'S NOTES

Aromas of tangerine, white peach and lemon zest are balanced with hints of tropical fruits like mango and pineapple. On the palate, the wine is creamy with clean, well rounded acidity. The combination of rich mouth feel with vibrant aromas make 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.

## GROWING SEASON

The 2022 vintage started out cool and wet and transitioned into a hot, but brief summer with a warmer than normal late September and October. A mid-April blizzard in combination with a late start to high summer temperatures caused bud break to be behind by two to three weeks and carry all the way through harvest. The lack of end of harvest frost allowed for longer hangtime in a condensed harvest into early November. Compared to the lighter yields of 2021, the 2022 vintage brought ample fruit.

## 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. Close to 50% of this wine was fermented in a clay amphorae. The clay amphorae adds to the round creamy mouthfeel while preserving the great aromatics of the varietal. The remaining 50% was fermented in stainless steel drums. The combination of stainless steel and amphorae with no ML fermentation, results in a concentrated and creamy Viognier.

## TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Viognier

Alcohol: 12.8%

T.A: 0.41 g/100 ml

pH: 3.22