

Varietal Composition: 100% Viognier
Appellation: Columbia Valley

Harvested: September through October 2016

Bottled: March 21, 2017

Technical Data: Alc. 14.0% by vol.; RS: 0.8%; TA: 6.05 g/L; pH: 3.48

Cases Produced: 8,291

Production & Aging: Partially fermented on 20% French oak staves

## THE VINTAGE

Warmer temperatures in Spring accelerated an early start to the 2016 growing season with our first crush taking place on August 22nd. Washington State experienced cooler temperatures midsummer which slowed ripening. The change in temperature controlled acid levels in the fruit while enhancing berry phenolics. It also lengthened the harvest for the season allowing our later varieties plenty of hang time and flavor development, with the last fruit being picked November 12th.

## THE VINEYARD

Sourced from four award-winning vineyards in Washington state's Columbia Valley AVA, including 41% Gunkel Vineyards (Estate); 36% Tudor Hills Vineyard; 12% Coyote Canyon Vineyard and 11% McKinley Springs Vineyard.

## THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were harvested during the cool hours of the morning to preserve bright fruit notes and destemmed into the press, where each lot was processed on a champagne cycle. This is a slower press cycle that is extremely gentle on the fruit ensuring optimum fruit character is preserved. The juice was kept separate and partially fermented in stainless steel tanks with French oak staves. Once fermentation was finished, this wine was blended together to encapsulate the varietal character and highlight the harmony arising from the wood fermented portion.

## **TASTING NOTES**

Aromas of pear, honeysuckle and cantaloupe melon transition into a palate that is juicy and round in the mouth with notes of meyer lemon, pear and nectarine.

# AWARDS

New Release

