



Vineyard:

Located in the within Franz Valley at the Lower Vineyards. The soils are loamier and more clay based than where our Syrah is sourced. This vintage is one of the first crops off these young vines and they are beginning to show pronounced aromatics and graceful palate texture.

Tasting Notes:

Tropical aromas of papaya and passion fruit followed by candied citrus rinds, orange blossoms and hints of coconut. The palate offers honey-dew, pineapple and delicate flavors in the mouth finishing clean and round with a light minerality.

Technical Notes:

Harvest Date: September 22nd, 2006

Harvest Chemistry: Brix: 24.7 Total Acidity: 6.6 g/L pH: 3.76

Vinification: The grapes were whole-cluster pressed to tank and then inoculated with yeast prior to barreling down for fermentation. The fermentation was performed in neutral french oak. At dryness the wine was sulfured and topped. We chose to do batonage (or stirring of the wine lees) every two weeks for 5+ months of barrel age. This Viognier is non MLF (Malolactic Fermentation) and was blended with 5 % Chardonnay.

Barrel Program: 100% neutral french oak

Wine Chemistry: Alc. v/v: 14.5% pH: 3.71 Total Acidity: 5.3 g/L RS: 0.05 g/L
(very dry)

Bottled: March 23rd, 2007 **Cases:** 83 cases



LAVA VINE VINEYARDS

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