



### Vineyard:

Located in the within Knights Valley AVA of Sonoma County off of the Franz Valley School Road at the Lower Vineyards. The Lower Vineyards Viognier Blocks are on a sandy clay alluvial fan.

### Tasting Notes:

Floral and Tropical aromas jump from the glass. Notes of pineapple, peaches and apricot followed by orange blossoms and honey-suckle. The palate offers a rich and glycerol character with medium acidity, flavors of pear and peach with delicate floral notes that add to the finish with light minerality.

### Technical Notes:

**Harvest Date:** September 29th, 2007

**Harvest Chemistry:** Brix: 24.6    Total Acidity: 6.6 g/L    pH: 3.57

**Vinification:** The grapes destemmed and basket pressed to tank (100 gal/ton!), settled and then barreled down where the juice was fermented in 2nd use neutral French oak barrels. At dryness the wine was sulfured and topped. We batonnage (or stirring of the wine lees) every month for 11 months of barrel age. This Viognier is a partial MLF (Malolactic Fermentation) and was blended with 6 % Chardonnay.

**Barrel Program:** 100% neutral french oak

**Wine Chemistry:** Alc. v/v: 14.5%    pH: 3.54    Total Acidity: 5.6 g/L    RS: 0.04 g/L  
(bone dry)

**Bottled:** August 5th, 2008    **Cases:** 124 cases

