



Variety Viognier
Vintage: 2006
Appellation: Paso Robles
Production: 280 cases

Growing Season

After a wet 2005, the 2006 vintage was a return to drier conditions. The growing season was started off with a hot beginning to summer followed by a relatively cool rest of the season. Fall stayed warm for well into October allowing a long harvest. This produced a long steady harvest season allowing for precise decisions made about harvest dates and also producing fruit with concentrated flavors.

Vineyards

The 2006 Viognier was created from fruit off of three different vineyards in the Paso Robles AVA. From the Westside of Paso we sourced fruit from Kiler Canyon Vineyard and Starr Ranch, and the Melange du Rhone Vineyard, a small Eastside Paso vineyard specializing in Rhone varietals.

Winemaker Notes. With a focus on making Rhone varietals from the western hills of Paso Robles, Viognier has become a staple of our production.

The grapes were hand picked in the vineyard and then hand sorted in the winery. They were lightly whole-cluster bladder pressed and racked varietal specific to neutral French oak barrels for fermentation. Post-fermentation, the wine was sulfured, not allowing any malo-lactic fermentation, retaining the wine's natural acidity.

The barrels used for each of our wines are carefully selected from artesian coopers, making barrels from the best forest within France, Eastern Europe and America. The 2006 Viognier was aged sur-lies for 10 months in neutral French and American oak barrels.

The final blend consists of 91% Viognier and 9% Marsanne, .

Technical Notes

Alcohol: 15.4% Brix: 26.4 pH: 3.86 TA: 5.47g/L

