

CALCAREOUS

— VINEYARD —



2023 Calcareous Viognier



91 Points - Wine Spectator

“Sleek and fresh, with vivid flavors of honeysuckle, pear and white peach that glide on the vibrant finish. Drink now.”

— Tim Fish, Senior Editor, Napa

Viognier is a white Rhône varietal that is perfect for Paso Robles. It is best when allowed to fully ripen to open up aromas and give weight and texture to the palate. The chalky soils here accentuate this by allowing the pH to remain low enough to perfectly balance this riper style of white wine.

Tasting Notes

Pale white gold in the glass with an exuberant nose full of bright citrus and stone fruit. Upfront palate is surprisingly rich with honeydew and cantaloupe notes. Mid-palate acidity with a hint of grapefruit keeps this wine fresh and clean through its minerally finish. An ideal wine for spring pasta primavera or wood fired pizza filled with finds from your summer garden.

Vineyard & Vintage

Our Viognier fruit comes from the neighboring Glenrose Vineyard. Blessed with similar climate and limestone rich soils as our Estate, Glenrose is an exceptional place to grow white Rhone varietals, noted for vibrancy and freshness. The 2023 vintage was marked by a mild to cool growing season following a wetter than usual winter. The healthy, unstressed vines were able to slowly ripen the fruit allowing great freedom in the picking date decision. The greatest expression of Viognier comes during the earliest stages of ripening, thus we were able to pick at just the right time, capturing an exuberantly fresh take on the varietal.

Winemaking Notes

The hand harvested fruit was immediately whole cluster pressed and the juice cold settled for 24 hours. The juice was racked off the settled lees and transferred to a combination of concrete egg and neutral French 500L puncheons for fermentation. Primary fermentation was slowly and steadily carried out for about 14 days. The fermenters were topped up and allowed to finish malo-lactic fermentation and aged for a total of 8 months. The egg and puncheon lots were combined just prior to bottling.

Aging

8 months in combination of concrete egg and neutral French oak puncheons

Technical Details

Varietals: Viognier
Harvest Date: September 5-6
Alcohol: 13.2%
pH Level: 3.22
Production: 305 Cases Produced