



DATA	WINEMAKER INPUT
Wine	Viognier
Vintage	2020
Appellation	Central Coast, California
% Blend by Appellation	100% Central Coast
UPC Code	861180002648
Suggested retail	\$19.99
Awards	TBD
% Alcohol	14.80
Varietal Blend	100% Viognier
Residual Sugar (g/L)	1.0
Total Acid (g/100ml)	5.5
Final pH	3.54
Cases Produced (9L)	154
Malolactic fermentation	100%
Oak Treatment	Fermented and aged 100% Stainless Steel
Harvest Dates	September 19. 2020
Brix at Harvest	25.2
Bottling Date	July 2019
Vintage Notes (Description of growing season from bud break through harvest)	The 2020 season was unique in that the fire season started early, progressed and increased in severity during the late summer and fall. The summer stayed hot with periodic cooling in the evenings, the smoke cover decreasing the sunlight penetration to vine canopies, a prolonged shading event. Brix increased but intense aromatics were diminished. More herbal and good acidity in whites.
Vineyard Notes	I'm trying new vineyards and developing relationships with other growers; this vineyard is above the San Benito County valley in the Cienega Valley. A small block of just over an acre of dry farmed Viognier. Small clusters, dappled sunlight penetrating the canopy, the fruit ripened evenly and was ready to pick mid-September.
Winemaking (Pick details, Fermentation process, aging process)	Picked first thing in the morning, in cool weather. Whole cluster pressed to settling tank. Racked to stainless steel tank for fermentation. Cold fermentation prolonged the process, finished ferment in December. Racked and polished filtered for clarity, bottled July 2020 for a fall release in 2021.
Aromas (3 – 5)	<ul style="list-style-type: none"> • Peach • Ripe fuji apples • Hints of French oak
Flavors (3 – 5)	<ul style="list-style-type: none"> • Honeysuckle • Ginger • Lemon/Lime • Fruit salad
Structure (body, tannins, finish, acidity)	<ul style="list-style-type: none"> • Fresh & livid acid • Rich & soft mid palate • Mouthwatering • Very approachable and drink worthy now