



DATA	WINEMAKER INPUT
Wine	Viognier
Vintage	2018
Appellation	Central Coast, California
% Blend by Appellation	100% Central Coast
UPC Code	861180002648
Suggested retail	\$25
Awards	GOLD Medal – Denver International Wine Competition
% Alcohol	14.5
Varietal Blend	100% Viognier
Residual Sugar (g/L)	2.3
Total Acid (g/100ml)	0.64
Final pH	3.48
Cases Produced (9L)	108
Malolactic fermentation	100%
Oak Treatment	Fermented and aged 100% Stainless Steel
Harvest Dates	October 26, 2019
Brix at Harvest	25.2
Bottling Date	March 2019
Vintage Notes (Description of growing season from bud break through harvest)	The 2018 vintage felt like we were getting back to a normal weather pattern. Wet winter, cool spring, protracted warm growing season, bountiful crop size. A fantastic growing season to be a winemaker.
Vineyard Notes	We found this vineyard at the last minute, looking for grapes. Natural floor cover (grassy w/weeds), Vertical Shoot Position (VSP), late harvest crop so the vineyard was starting to shut down for the season.
Winemaking (Pick details, Fermentation process, aging process)	Picked first thing in the morning, cool October weather. Whole cluster pressed to settling tank. Racked to stainless steel tank for fermentation. Cold fermentation prolonged the process, finished ferment in February. Racked and polished filtered for clarity, bottled March 2019 for a summer release.
Aromas (3 – 5)	<ul style="list-style-type: none"> • Peach • Ripe fuji apples
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 & viscous mid palate • Mouthwatering • Very approachable and drink worthy now