



# 2016 VIOGNIER HORSE HEAVEN HILLS



## WINEMAKER'S NOTES

Fermenting a portion of this wine in an Italian clay amphorae allowed for the great aromatics that are inherent in Viognier to be expressed, while adding great body and roundness to the mouth feel. Aromas of orange blossom, violets and jasmine are balanced with ripe fresh melon. In the palate, the wine is round and creamy with clean, bright acidity. The combination of rich mouth feel with bright acidity on the finish makes this wine difficult to set down.

## VINEYARD SOURCING

100% of the fruit for this wine came from our estate Culloden Vineyard located in the Horse Heaven Hills. Fruit grown in the Horse Heaven Hills tends to have ample fruit development, while maintaining bright acidity and elegant tannins.

## GROWING SEASON

The 2016 vintage started ahead of schedule and had everyone thinking it was going to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October. The cooler summer temps allowed for longer hang time into September and October. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity.

## WINEMAKING

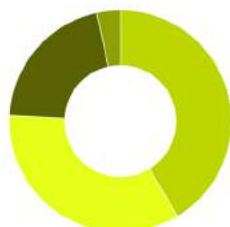
The Viognier was machine harvested in the early morning hours to allow the fruit to arrive at the winery cool. Once at the winery, the juice was gently pressed away from the grape skins. The freshly pressed juice was allowed to cold settle for 48 hours and then clean racked off the solids. Fermentation was initiated with Delta yeast, a hybrid yeast strain specifically selected for Viognier. The juice fermented at cool temperatures for 4 weeks. A portion of this wine was fermented in a clay amphorae and the rest in a stainless steel tank. The clay amphorae adds to the round creamy mouthfeel while preserving the great aromatics of the varietal. The combination the stainless steel and amphorae with no ML fermentation, results in a clean, crisp, fresh Viognier.

## TECHNICAL NOTES

Appellation .....	Horse Heaven Hills
Blend .....	100% Viognier
Alcohol .....	13.1%
T.A. ....	0.5 g/100 ml
pH .....	3.6
RS .....	Dry

## SENSORY INDICATOR

Cases 112



- Orange Blossom
- Jasmine
- Melon
- Lemon

