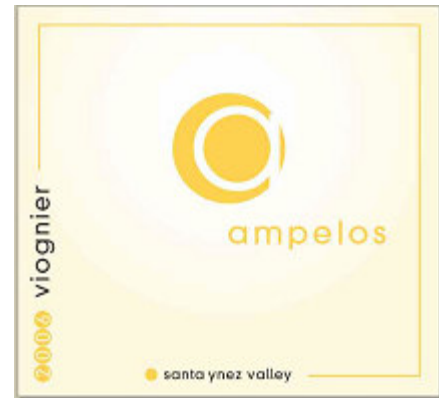


## 2006 viognier quatro vientos – santa ynez valley



**harvest:** picked in three batches to ensure ripeness, our first pick was on september 13, 2006 and the subsequent ones were a few days later. It was early morning and the fruit came in nice and cool. We put the first batch in our cold room and when the second batch came in we pressed the grapes and started fermentation. when the third batch came in it was pressed to tank and began a long, cool fermentation the combined must had 23.3 brix, 3.5 pH and 6.8 ta and the color was light straw.

**fermentation:** we inoculated with epernay2 and kept the wine cold in a steel tank. after a long fermentation we prevented malolactic (ml) fermentation to retain the crispness and keep our philosophy with this wine: let the fruit express itself and do not disturb it with ml or oak.

**aging:** no aging needed for this wine! it is ready now. best served between 45°-55°.

**tasting notes:** with no oak or malolactic fermentation, luscious fruit flavors shine in this wine. a nose of stone fruit and delicate floral essences give way to a mouth of peaches and melon. a hint of green grass rounds the palette on this dry, versatile wine.

**what is this greek thing?** ampelos is the greek word for vine – this is where it all begins. rebecca and i love greece. we were married there and visit there every year!