



We harvested the Viognier in several picks to ensure perfect ripeness. We started picking on September 13, 2005 with subsequent picks a few days later. We harvested at dawn's first light to ensure the fruit was crisp and cool. The first fruit was placed into the cold room, and then all put into the press upon delivery of the last harvest. The grapes were then whole-cluster pressed together and resulted in juice at 23.3 Brix, 3.5 pH and 6.8 TA – exactly what we desired. The color was light straw. We inoculated with epernay2 cultured yeast and kept the fermenting wine at cold temperatures in a steel tank. After a long fermentation we prevented malolactic (ml) fermentation to retain the fresh aromas which is our philosophy with this wine: let the fruit express itself and do not disturb it with ml or oak. Only 76 cases produced.

A true representation of the grapes themselves – this is what we believe Viognier should be! The color is light straw with an apricot nose. The palate has nice characteristics of pineapple, pear and kumquats with a long and pleasing finish. No aging is needed for this wine! It is ready to enjoy now.



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