



2010 Viognier

Vintage : 2010

Vineyard:

Lonesome Spring Ranch – Yakima Valley

Winemaking:

The Fruit was whole cluster pressed and fermented in stainless steel tanks.

The wine was not inoculated to go through malolactic fermentation.

Following fermentation the wine remained on the lees for 6 months.

Regular stirring of the lees was practiced to add additional complexity to the wine.

Analysis:

Alcohol: 14.3%

pH: 3.3

TA: 7.9 g/L

Winemakers Notes:

This lovely Viognier is layered with aromas of orange blossoms and pineapple, with a delicate and fresh bright acidity.