



2007 VIOGNIER
Dry Creek Valley
Handley Vineyard

IN THE VINEYARD

Handley Vineyard is located in Dry Creek Valley at the southeastern edge of the appellation, just west of the Russian River. This cooler end of the valley benefits from the influence of coastal fog in the mornings and optimum warmth in the afternoons, yielding ripe flavorful fruit at harvest time.

IN THE CELLAR

We direct-pressed the grapes for this Viognier, a process that yields juice with balanced acidity while preserving delicate floral aromas and flavors. The juice was then transferred to a temperature-controlled stainless steel tank. Partway through fermentation, we racked the juice to neutral French oak barrels for a long slow fermentation.

IN THE BOTTLE

This wine is complex on the nose, with notes of orange blossoms. It starts with spice on the front palate, followed by pear and subtle hints of pineapple.

AT THE TABLE

The moderate body and acidity of our 2007 Viognier make it a good match with complex dishes featuring pork. Try it with stir-fried pork with ginger and scallions, or with a bacon and onion tart.

<i>Grape Variety</i>	100% Viognier	<i>Bottling Date</i>	March 1, 2008
<i>Vineyard</i>	Handley	<i>Titrateable Acid</i>	0.53 g/100 ml
<i>Appellation</i>	Dry Creek Valley	<i>pH</i>	3.67
<i>Harvest Date</i>	September 4	<i>Alcohol</i>	14.5%
<i>Brix at Harvest</i>	25.1° Brix	<i>Residual Sugar</i>	.08g/100 ml
<i>Fermentation & Aging</i>	100% neutral French oak	<i>Cases Produced</i>	338
		<i>Release Date</i>	September 2008