

2012 VIOGNIER

Mendocino County



IN THE VINEYARD

The grapes for this wine were organically farmed (CCOF certified) by Nelson Family Vineyards, at the southern tip of the Ukiah Valley viticultural region. Viogner needs to be fully ripe before it develops its characteristic intense aromas, and the bitter tannins in its thick skins begin to fade. In 2012, the mild summer temperatures and dry fall weather allowed us to pick these grapes at optimum ripeness.

GRAPE VARIETAL
100% Viogner

VINEYARD
Nelson

APPELLATION
Mendocino County

BOTTLING DATE
February 19, 2013

ALCOHOL
14.5%

TITRATABLE ACIDITY
4.7 g/L

pH
3.68

CASES PRODUCED
192

RELEASE DATE
November 2013

IN THE CELLAR

The grapes were pressed as whole clusters to minimize the pickup of any bitter tannins from the skins and to allow for better drainage from the press. We allowed the juice to settle for three days before racking it to another stainless steel tank. We began fermentation with QA23 yeast, and approximately half-way through, we racked the wine to older French oak barrels. It was then stirred every two weeks and aged on the lees for three months. No eggs, dairy or other animal by-products were used in the production of this wine.

IN THE BOTTLE

This Viogner presents the floral aromas of spring narcissus with ripe cantaloupe and hints of vanilla. On the palate, it follows with flavors of honeydew melon, hints of fennel, lemon zest, almond.

AT THE TABLE

Viogner is a notoriously difficult wine to match with food. We like it best simply served with a great cheese, and the best compliment we've found for the flavors of this wine is Boschetto al Tartufo. It's a sweet and mild cheese made from cow and sheep milk, by the Il Forteto Cooperative in Mugello, Tuscany. It features shavings of truffles throughout, which provide rustic, earthy flavor undertones. Ask your local specialty cheese purveyor about it. Alternatives could include any salty, savory cheese, such as an aged Champignon Brie.

