

2014 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. Viognier needs to be fully ripe before it develops its characteristic intense aromas, and rich mouth feel. In 2014, the early spring and warm summer temperatures combined with dry fall weather allowed us to pick these grapes at optimum ripeness.

IN THE CELLAR

The grapes were picked by hand and delivered to the winery cold. The fruit was crushed and pressed to extract more rich flavors from the thick skinned grapes. The juice was settled for three days before being racked to another stainless steel tank to begin fermentation. We inoculated with VIN 13, a yeast known to enhance this varietal's intense aromatics. Approximately one third of the way through fermentation we racked the juice to neutral French Oak barrels, where we stirred it every two weeks, and aged it on the lees for three months to enhance complexity and mouth feel. The wine was prevented from undergoing any malcolactic fermentation, so as to preserve the bright fruit flavors from primary fermentation. It was sterile filtered before bottling. No eggs, dairy, or other animal derived products were used in the production of this wine.

IN THE BOTTLE

This wine offers floral aromas such as honeysuckle, citrus blossom, and jasmine, followed on the palate by lush fruits like peach and tangerine, with a hint of vanilla bean and fresh baked brioche.

AT THE TABLE

The bold fruity flavors and lush texture make it the perfect complement for foods with fragrant, sweet spices (but not too hot) such as Chinese cashew chicken or macadamia nut chicken with orange/ginger sauce and coconut pilaf. You might find you enjoy this wine best with a simple herb-rubbed roasted chicken (or try putting sage leaves under the skin) and sweet potatoes, tropical seafood dishes, or a butternut squash and coconut Thai curry.

GRAPE VARIETAL
100% Viognier

VINEYARD
Nelson & Sons

APPELLATION
Mendocino County

HARVEST DATE
September 9, 2014

ALCOHOL
14.4%

TITRATABLE ACIDITY
5.0 g/L

pH
3.54

BOTTLING DATE
March 6, 2015

CASES PRODUCED
163

RELEASE DATE
April 2016

