



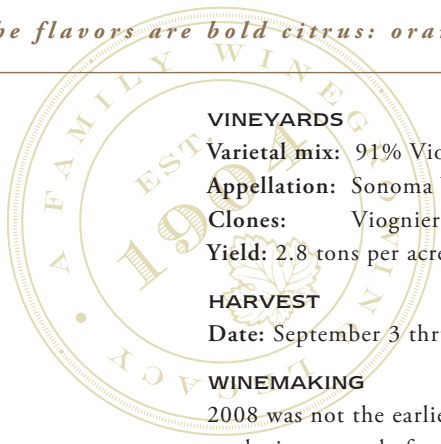
EST. 1904

SUSTAINABLY FARMED AND ESTATE GROWN

2008 SONOMA VALLEY VIOGNIER

Exotic, heady aromas of intense jasmine greet the senses when pouring a glass of our 2008 Viognier. It's fragrant character continues through to the rich flavor profile with notes of orange blossoms and finishes with striking lemon and grapefruit components. A soft kiss of oak from a short time in seasoned oak barrels adds a nice balancing point to the intense fruit character of this crisply styled wine.

The flavors are bold citrus: orange, lemon, and grapefruit



VINEYARDS

Varietal mix: 91% Viognier, 9% Chardonnay

Appellation: Sonoma Valley, Kunde Family Estate

Clones: Viognier- 1 Chardonnay- 15, 22, 23 and Wente

Yield: 2.8 tons per acre **Vine Age:** 12 to 13 years

HARVEST

Date: September 3 thru 8

Harvest Brix: 26.9°

WINEMAKING

2008 was not the earliest harvest we've experienced for Viognier, but when it was ready, it was ready fast! Heat in late August and early September ripened grapes quickly.

60% of the juice was fermented at cool temperatures (50 to 58° F.) in stainless steel to retain the vibrant aromatics of the Viognier grape. The remainder of the blend was barrel fermented in seasoned oak barrels, adding a soft toast component. The addition of Chardonnay was blended in for added body and mouth-feel. Upon blending the two varietals, the wine was aged for 5 months in tank and barrel, and then bottled in April 2009.

FOOD PAIRING

Spicy shrimp served over orzo pasta and finished with lemon juice

WINEMAKER'S COMMENTS

"Google the phrase 'citrus grove' and you'll get all kinds of references: a city in Florida, a restaurant in Sydney, and recipes for fruit salad. With the release of our 2008 Viognier, we think Google will have a new reference to add to their list. Although it starts out with intense aromas of jasmine and white pepper, the flavors are bold citrus: orange, lemon, and grapefruit all make an appearance in this fresh, crisp wine. Sauté some sweet Mexican shrimp, serve it over orzo finished with lemon juice and savor it all with this Viognier. We'll let you decide if you want to fill up your wading pool and pretend you're on a white sand beach in Cancun."

Tim Bell

TIM BELL, WINEMAKER



RELEASE DATE Spring 2010
RESIDUAL SUGAR 0.2
TOTAL ACID 0.62

ALC 14.1%
PH 3.54