

VIOGNIER 2009

Rootstock: 3309, Clone: Viognier 1

Our neighbor, Glenrose Vineyard, specializes in Rhone varieties, planted on steep, devigorating chalky soils on the marine influenced hills of Westside Paso Robles. Harvest depends on a narrow window, when the grape's natural acidity properly balances the unctuous ripeness.

This third year of the continuing California drought stressed available water resources. Some frost occurred in early April but an ideal spring contributed to a good fruit set of mostly tiny clusters. A uniform growing season slowly intensified color and ripeness, only to be interrupted by summer Central Coast offshore winds and heat which brought many varieties quickly to maximum Brix levels. Skipping Labor Day, the vineyard crew harvested Pinot Noir and Anna's Syrah on Sept. 1st, Rhone whites and Grenache on Sept. 4th and 5th, followed by Cabernet and Zinfandel in the 3rd week of Sept.. Portuguese varieties, Mourvedre and Nebbiolo were harvested at months end, just in time to miss incoming storms. All in all 2009 was an excellent vintage for all of our 23 varieties, but compressed within 4 short weeks, a flurry of organized chaos.

The essence of beguiling perfume, 2009 Viognier is reminiscent of a field of spring flowers, acacia, irises and violets, whose glowing scents merge into a flavor mélange of tropical marmalade and lychee custard. The penetrating aromas draw you in as the wine unfolds its unctuous viscosity of ripe apricots and white peaches doused in musky opulence. The extended finish delivers an elusive minerality with hints of fresh hazelnuts and a continuation of the savory fruit exotica.



VINEYARD DETAILS:

AVA: Paso Robles
 Vineyard: Glenrose Vineyard
 Elevation: 1,200 feet – 1,600 feet
 Grade: 30%
 Soil: Calcareous Limestone
 Clone: Viognier 1
 Rootstock: 3309
 Planted Acres: 3.5

VINTAGE DETAILS:

Varietal: 100% Viognier
 Cases: 262 cases produced
 Release Date: April 1st 2011
 CA Suggested Retail: \$30

HARVEST DATE:

September 4th, 2009

TECHNICAL DATA:

Alcohol: 15.6%
 pH: 3.26
 TA: 6.55 g/L
 Brix: 28°
 ML: 0.77g/L
 Yield: 2 tons/acre
 Fermentation: Neutral barrels & stainless steel tanks

COOPERAGE:

Barrel aged 8 months in 100% neutral French oak.
 Bottled: May 6, 2010