

VIOGNIER 2010 GLENROSE VINEYARD

A darling of the alternative white wine movement, Viognier, a white Rhône varietal, shines in the chalk rock soils of Westside Paso Robles. Its effusive fruity aromatics and lush texture are amplified by the limestone soils and the nearby cooling Pacific marine influence of our estate vineyard. Sourced exclusively from our neighboring Glenrose Vineyard, where Rhône varieties are the specialty, the vines are planted on steep, devigorating chalky soils in the marine influenced hills of west Paso Robles. Harvest depends on a narrow window, when the grape's natural acidity properly balances the unctuous ripeness.

The cooler growing season of 2010 was ideal for this aromatic white varietal. The delayed harvest allowed longer hang times, resulting in expressive fruit and the classic combination of viscosity and "nerve" (the French word for crisp natural fruit acidity). After three years of draught conditions, the El Niño weather pattern returned effectively raising the Pacific Ocean temperatures and promoting an uplift of moisture into the upper atmosphere. The Santa Lucia mountain range experienced substantial rainfall ending in early-April totaling 38 inches. The unique microclimate in the mountainous vineyards allowed for well- balanced and vibrant acidity for our white varieties.

An exotic bouquet of citrus zest, honeysuckle blossom and white flowers sets the stage for this Viognier. The wine's pale straw color belies its richness, delivering an energetic lift of tangerine accents to the heirloom pear and nectarine mélange. Barrel fermented in neutral French oak and stainless steel tanks. The long finish is wrapped in a veil of minerality. This wine's vibrant personality will remain through 2014/2015. But why wait?

Viognier 2010
ADELAIDA

THE GLENROSE VINEYARD
PASO ROBLES



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: 354 cases produced
Release Date: May, 2012
CA Suggested Retail: \$35

HARVEST DATE:

September 16th, 2010

TECHNICAL DATA:

Alcohol: 14.9%
pH: 3.42
TA: 6.30 g/L
Brix: 26.5°
ML: .06 g/Lmalic acid, .77 g/L lactic acid
Yield: 2 tons/acre
Fermentation: Neutral barrels & stainless steel tanks

COOPERAGE:

Barrel aged 8 months in 100% neutral French oak.
Bottled: September 21, 2011

