

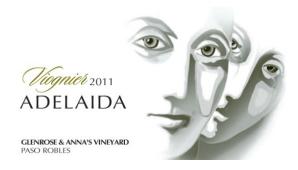
VIOGNIER 2011

GLENROSE & ANNA'S ESTATE VINEYARD

Adelaida planted Viognier in 2007 on the upper West corner of Anna's vineyard, a sun exposed site on a shelf of limestone subsoils. At 1600 ft, this 6 acre parcel was severely cropped to one cluster per vine due to the youth of the vines and to protect future vigor in the challenging growing conditions of this rocky terroir. The resulting low yielding fruit is now a part of our first Anna's Estate Viognier vintage. The dominant portion of the finished wine came from neighboring Glenrose vineyard, a longtime source in the mountainous terrain of Westside Paso Robles.

After the second year of healthy winter rains exceeding 30 inches, a rare April frost swept across the vineyards leaving new buds scorched from the Arctic-like air mass causing severe loss in the lower elevation vineyards. The cooler summer led to delays in ripening with a relatively late harvest The regular chaos of harvest intensified when all 23 estate grape beginning in mid-September. varietals reached maturity during an eight week period. The challenging harvest ended the first week of November.

A study in contrasts, this year's Viognier, from a cool climate vintage, yielded both honeyed richness balanced by crisp natural acidity. Initial impressions of honeysuckle and citrus zest lead your palate to a viscous texture reminiscent of sweetness but the racy, quince-like edginess takes the flavor in a different direction leading to a long whiplash finish.



VINEYARD DETAILS:

AVA: Paso Robles

Vineyard: Glenrose & Anna's Vineyard Elevation: 1,200 feet - 1,600 feet Grade: Glenrose: Terraced &

Anna's Estate: 30% Soil: Calcareous Limestone Planted Acres: Glenrose: 3.5 &

Anna's Estate: 6 acres

VINTAGE DETAILS:

Varietal: 100% Viognier Cases: 249 cases produced Release Date: April, 2013 CA Suggested Retail: \$35

HARVEST DATE:

September 24th, 2011- Glenrose September 19th, 2011- Anna's Estate

TECHNICAL DATA:

Alcohol: 14.9% pH: 3.28 Brix: 26 - 27

Yield: Glenrose 2 tons/acre & Anna's

Estate .17 tons/acre

Fermentation: Neutral barrels/ stainless

steel tanks

COOPERAGE:

Barrel aged 10 months in 85% neutral French oak, 15% stainless steel. Bottled: June 01, 2012.