

VIOGNIER 2006
Glenrose Vineyard

Once revered as the exalted Northern Rhône white wine for the French nobility, this capricious grape has been resurrected into a mispronounced mainstream success (say Vee-ohn-yay). Adelaida sources the fruit from the nearby Glenrose Vineyard, a steep, mountainous, terraced site on the west side of Paso Robles. Dug into the side of a limestone shaped pyramid, the elevated (1,800 ft.) austerity of this quirky place offers up low yields and small yellow-gold grapes.

Viognier's tendency to show blowsy, extroverted aromatics when picked overly ripe has led winemaker Terry Culton to harvest the fruit within a disciplined window of ripeness (22-25 brix). Destemmed and fermented in neutral French oak barrels with yeast strain QA23, the young wine went through a partial malo-lactic conversion, allowing it to retain its bright, natural acidity as a balance to the perfumed orchard fruit character of the variety. Once a week lees stirring, the finished wine lost its sharp edges and gained weight, texture and roundness..

Crisp and full of stony minerality, this new age Viognier delivers a nuanced aromatic between peach and pear blossoms. It is rich with a seamless mouth-filling texture, thankfully without the heat or canned fruit character of overripeness. At its best before 2010.

Viognier 2006
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: 174 cases produced
Release Date: April 1, 2008
CA Suggested Retail: \$30

HARVEST DATE:

September 8th, 2006

TECHNICAL DATA:

Alcohol: 15.4%
pH: 3.35
TA: 6.6 g/L
Brix: 25.4°
Yield: 2 tons/acre
Fermentation: 100% barrel fermented

COOPERAGE:

Barrel aged 10 months in 100% French oak (100% neutral).
Bottled: August 21st, 2007