

VIOGNIER 2007 Glenrose Vineyard

Once a rare and noble grape limited to a single 300 acre granite mountain in the Northern Rhone of France, Viognier (say Vee ohn yay) is now the darling of alternative white wine drinking fashionistas. As always, the best expression of fruit comes from difficult sites containing an essential mineral cocktail, in our case, "calcaire" (latin for limestone) as found on the neighboring slopes of Glenrose Vineyard on Paso Roble's Westside. Under the tutelage of winemaker Terry Culton these yellow-gold grapes morph into an exalted mélange of stonefruit flavors, driven by an inner energy of vibrant natural acidity and the luscious purity of ideal ripeness. Selected bunches are destemmed, fermented in neutral French oak barrels, held to a partial malo-lactic conversion and lees stirred occasionally to obtain a nuanced aromatic, somewhere between apricots and honeydew melon. At its peak for the next 2 years, sip slightly chilled and best paired with poultry, delicate fish or scallops.

Viognier 2007
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: 390 cases produced
Release Date: December 1, 2008
CA Suggested Retail: \$30

HARVEST DATE:

September 29th, 2007

TECHNICAL DATA:

Alcohol: 14.7%
pH: 3.41
TA: 6.7 g/L
Brix: 25.8°
Yield: 2 tons/acre
Fermentation: 100% barrel fermented

COOPERAGE:

Barrel aged 10 months in 100%
French oak (100% neutral).
Bottled: May 29th, 2008