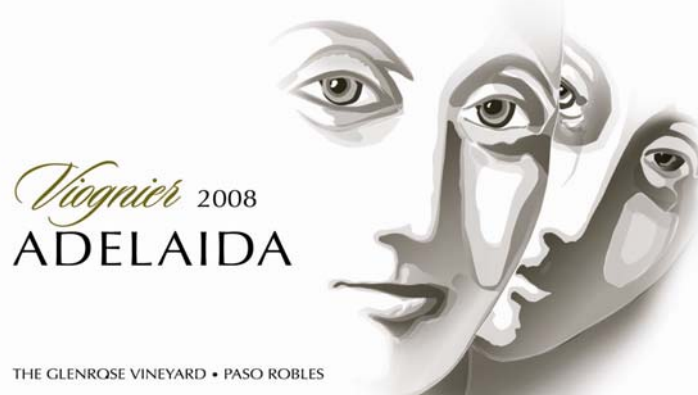


VIOGNIER 2008
Glenrose Vineyard
Rootstock: 3309, Clone: Viognier 1

A capricious grape variety, Viognier shows its true complexity in difficult sites. Characterized by low yields the vine is a bit eccentric, an inconsistent producer, often with poor fruit sets. Originally grown on steep granitic soils in the south of France, its aromatic purity shines in our local mountainous limestone soils. Glossy and full bodied with an enticing aromatic bouquet, this fine example is redeemed due to its contrasting crisp edge. 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.

The three and a half acre vineyard was harvested in one day, at the close of September, followed by a light pressing of the amber colored grapes, whereupon the gold tinged juice was inoculated and gently moved to a combination of neutral French oak barrels and open top stainless steel vats. A cool, slow fermentation (20 days) captured the variety's delicate and ethereal perfume, further complexed by occasional lees stirring.

Sultry aromas of peach blossoms lead to a fat and rich mouth coating texture with the sensation of grapefruit and pineapple. Impressions of wild flower honey further mystify the palate as the wine is fully dry and crisp with a clean citrusy finish and underlying minerality. At its best served well chilled, the 2008 vintage should be enjoyed within 2 years from release.



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: 367 cases produced
 Release Date: November 1, 2009
 CA Suggested Retail: \$30

HARVEST DATE:

September 28th, 2008

TECHNICAL DATA:

Alcohol: 15.4%
 pH: 3.44
 TA: 6.25 g/L
 Brix: 26.5°
 ML: 0.98g/L
 Yield: 2 tons/acre
 Fermentation: Neutral barrel & open-top tank fermenters

COOPERAGE:

Barrel aged 6 months in 100% neutral French oak.
 Bottled: March 24th, 2009