

ANNA'S ESTATE VINEYARD

ADELAIDA

VIOGNIER

ADELAIDA DISTRICT - PASO ROBLES

2014

AROMA	Ripe peaches, orange blossom, dried apricots, citrus zest, honeysuckle
FLAVOR	Peach and ripe apricot compote, honey, mandarin orange, rain on stones
FOOD PAIRINGS	Chicken Tagine with apricots and almonds and saffron rice, Thai ginger curry with halibut cheeks, black bean stew with pulled pork, sweet potato and ancho chiles
VINEYARD DETAILS	Anna's Vineyard 1595 - 1935 feet Calcareous Limestone Soil

Adelaida's distinct family-owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 14 miles from the Pacific coast. Ranging from 1400 - 2000 feet in elevation these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

Viognier (vee own yay), a celebrated white Rhone variety, has literally caught "lightning in a bottle" as evidenced by its rapid growth in California. Beloved for its heady aromatic intensity and rich extract and viscosity it thrives on sparse, well drained soils and is well suited to our low yielding indigenous limestone.

Adelaida's six acres of Viognier lies on an upper elevation section of Anna's Vineyard with a south-southwest facing. 2014 continued the ongoing drought conditions with a historically early bud break, and a mid summer cool-down in August extended the fruit hang-time. The yellow, golden tinged clusters were hand sorted, lightly pressed in a rotary bladder press, settled in tank, and ultimately fermented in a combination of stainless steel, neutral barrels, and a small percentage of new puncheons. Once-a-week lees stirring continued through the completion of malolactic fermentation with a ten month elevage in barrel. Beginning with a profusion of seductive aromatics from apricots, ripe peaches, honeysuckle blossoms, and stony minerality the wine fills the palate with density and extract finishing in an extended revisit of its fruity mélange. Drink now through 2019.



VARIETALS	Viognier 100%	COOPERAGE	10 months in 100% neutral French oak
ALCOHOL	14.9%	RELEASE	June 2016
CASES	197	RETAIL	\$35.00
		HARVEST DATE	8/20/2014 through 8/22/2014
