



2024
VIOGNIER
Napa Valley

WINEMAKER- *Kristy Melton*

WINEMAKER'S NOTES

Sourced from our organically farmed estate vineyard in Oakville, this wine displays vibrant aromatics and freshness that make it stand out in the glass. The aromas are beautifully complex with notes of white peaches, freesia, tangerine, and honeydew. The palate is a harmonious blend of creamy and vibrant textures with flavors of honeysuckle, cantaloupe, Bosc pear, and apricot. The wine is well suited with seafood, chicken, salads and summer pastas but is also absolutely delicious on its own.

GROWING SEASON NOTES

2024 was a very classic vintage by all the traditional markers of quality. We had abundant winter and spring rains that laid a solid foundation for a healthy growing season. Bud break occurred a few weeks earlier than the previous year, but much more in line with an average timeframe. The summer was marked with a number of days over 100F, but the soil moisture and healthy canopies helped the vines weather the heat without issue. Harvest began August 19 with our first Sauvignon Blanc pick and continued at an even pace until the conclusion on October 10 after a brief warm spell. The resulting wines have incredible color, concentration, and are classically balanced.

WINE STATISTICS

COMPOSITION	100% Viognier
HARVEST DATES	Harvested on 9/4/2024
BARREL AGING	Fermented 50% in Stainless Steel and 50% in neutral French Oak. Then aged in neutral barrels for 4 months.
ALCOHOL	13.8%
PH	3.68
BOTTLING DATE	February 19, 2025

VINEYARD	Colline
APPELLATION	Oakville
ELEVATION	140'
SOIL	Bale Clay Loam
VARIETY	Viognier
% CONTRIBUTION	100%
