



2023
VIOGNIER
Napa Valley

WINEMAKER- *Kristy Melton*

WINEMAKER'S NOTES

We've been making Viognier since the late 90s and love the expressiveness of this wine year in and out. The aromatics are beautifully complex with notes of stone fruit, freesia, orange blossom, Asian pear, and honeydew. The palate is a gorgeous blend of creamy and vibrant textures with flavors of cantaloupe, peach, lychee, apricot, and honeysuckle. The wine is delicious on its own or pairs well with seafood, chicken, fresh fruits and summer pastas.

GROWING SEASON NOTES

Winemakers absolutely adored the 2023 vintage by all standards. We had enough winter rains to ease us out of drought conditions setting us up for springtime growth. Vine vigor was healthy with good canopy management. Summertime temperatures were very mild, giving us significant hangtime into the fall with harvest starting a few weeks later than recent years. Harvest progressed at an even pace starting on September 1 and concluded on November 8. The whites are fresh and expressive while the reds have substantial color, great tannin development and really balanced structures which taste great now and will age gracefully for decades..

WINE STATISTICS

COMPOSITION	100% Viognier
HARVEST DATES	Harvested on 9/15/2023
BARREL AGING	Fermented 70% in Stainless Steel and 30% in neutral French Oak for 5 months. Then aged in neutral barrels for 3 months.
ALCOHOL	14.1%
PH	3.67
BOTTLING DATE	February 22, 2024

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