



2007 VIOGNIER

CLARKSBURG

At the Baranek Family Vineyard there are only sixteen rows of well-cared of grapes that are planted in Clarksburg, a sleepy town located in the Sacramento Delta area. Sunny and hot in the summer with cool, breeze filled nights, it is an ideal location for growing Viognier.

HARVEST:

We hand picked 5.22 tons of Viognier in the early morning of August 30th-31st, 2007.

Average Sugar: 24.5 BRIX

Acidity: 0.60 g/100ml

pH: 3.48 units

FERMENTATION AND AGING:

After whole cluster pressing and cold settling, the wine was racked into small stainless steel fermenters and inoculated with QA-23 yeast. Fermentation ensued and remained temperature controlled for approximately two weeks at 52 degrees until Brix reading dropped to seven degrees. At this point, the fermenting wine was transferred to three and four year-old French 60 gallon oak barrels for fermentation where it remained on the lees and stirred every two weeks while it aged for five months. The wine did not go through malo-lactic conversion. 91.5% Viognier, 5% Sauvignon Blanc and 3.5% Marsanne.

We bottled 467 cases on March 21, 2008.

CHARACTERISTICS:

A very aromatic nose full of apricots, pineapple, white rose and honeysuckle. Stirring the lees two times a week over a five month period produced a full-bodied, viscous mouth-feel. Notes of white peach and slate mineral on the mid-palate followed by a long finish of Kaffir Lime.

RELEASED:

◆ May 1st, 2008.

