

## 2017 VIOGNIER

Santa Ynez Valley

Our estate vineyard's sandy soils and brisk climate produce a vivid expression of the Viognier grape, as evident in the wine's sleek, balanced character.

### ESTATE VINEYARD

The 35-acre Brick Barn estate vineyard lies just north of the Santa Ynez River in a largely unexplored winegrowing corridor near the city of Buellton in the western Santa Ynez Valley. With the Pacific Ocean just 10 miles away, the marine influence is forceful yet solar exposure remains persistent—a providential combination that produces fruit with extraordinary dimension. Our Viognier is planted to two small blocks totaling just under four acres. Here, sandy riverbed soils foster vivid aromatics in our Viognier fruit, while the persistent Pacific breezes help maintain vibrant acidity right through full maturity. Tight 6x3 vine spacing ensures that yields are kept in check for the sake of natural flavor intensity.

### WINEMAKING

Inspired by the wines of Condrieu, our aim is to produce a balanced Viognier with a true sense of minerality and acidity. After night harvesting, the fruit was whole-cluster pressed. The juice was cold settled for 48 hours, then racked off solids and fermented in stainless steel over a period of 10 days. The wine was next racked to a stainless steel tank, where it matured for 10 months prior to bottling. Stainless steel was exclusively employed during fermentation and aging to ensure the retention of delicate aromatics and bright fruit flavors.

### TASTING NOTES

The 2017 Viognier is a sleek white wine with remarkable balance. A perfumed nose carries scents of honeysuckle, stone fruits and exotic spice. A creamy, viscous texture delivers rich flavors of white peach and nectarine, while crisp notes of grapefruit and mineral linger on the palate.

### *Vineyard:*

Brick Barn Estate,  
Block 3 & 4

### *Clone:*

Clone 1&2

### *Aging Regimen:*

10 months in stainless steel

### *pH:*

3.33

### *TA:*

.67

### *Alcohol:*

13.8%

### *SRP:*

\$28

