



2018 VIOGNIER

ESTATE GROWN – 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. Here, persistent sun exposure ensures ripe flavors, while the Pacific Ocean—just 10 miles away—delivers daily cooling that maintains fruit acidity and structure. 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 marine 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 fermented in stainless steel over a period of 14 days. After fermentation, the wine was 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 2018 Viognier presents pure, vibrant aromas of honeysuckle, white peach and summer melon. A supple, viscous texture unfolds with plush flavors of Asian pear, nectarine, citrus and papaya. Notes of light spice linger on a soft, balanced finish.



VINEYARD

Blocks 3 & 4

CLONE

Clone 1

AGING

10 months – 100% stainless steel

pH 3.25 **TA** .62 **ALC** 14.5%

MSRP \$34