



2019 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 this wine's bright, refreshing 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

The Viognier fruit was harvested on September 20 after a long, steady growing season. Aiming for a more delicate expression of the Viognier grape, Winemaker Adrian Bolshoi cold fermented the juice in stainless steel tanks with Aroma White yeast, which was chosen to accentuate the fruit's naturally bright flavors and floral aromatics. After fermentation, wine was racked to stainless steel tanks for cold stabilization at 30 degrees, then racked one month later to cold age in stainless steel for another nine months prior to bottling. The result is a Viognier that delivers exceptional purity of varietal aroma and flavor.

TASTING NOTES

The 2019 Viognier offers lively aromas of honeysuckle, peach and melon with hints of citrus blossom. A beautifully poised mouthfeel unfolds with refreshing flavors of pear, apricot and tangerine, all carried by an undercurrent of luscious acidity. A clean, exquisite finish lingers with hints of mineral and lime zest.



VINEYARD

Blocks 3 & 4

CLONE

Clone 1

AGING

10 Months in 100% Stainless Steel

pH 3.60 **TA** .55 **ALC** 14.6%

MSRP \$34