



## 2020 Viognier

### *Awards*

**BEST OF CLASS & DOUBLE GOLD**

2021 International Women's Wine  
 Competition

### Profile

Richly perfumed ripe stone fruits and May blossoms bring tangerine and lemon grass flavors that grip the mid palate and balanced with a dash of white pepper and a lingering highly integrated acidity.

### Vineyard

Harvested in the Mokelumne River AVA of the Lodi Appellation, our grape clones are Tablas Creek cuttings from the famous French Chateau de Beaucastel Winery in the Chateauneuf-du-Pape region. Our climate is very similar to that of the Southern Rhone with cool nighttime breezes from the Mokelumne River nearby giving our grapes their ripe, fruity flavors with excellent balance.

### Winemaking

All of our grapes are hand-picked and immediately pressed as whole clusters to capture the fresh, flavorful Viognier character. The grapes were harvested in the early morning to keep acidity at its highest, providing the vibrancy in the wine. The juice is then cool fermented in temperature controlled stainless steel tanks to highlight the pure fruit expressions.

### Pairing

Pairs well with arugula, asparagus, goat cheeses, Asian dishes, citrus salads. A big hit paired with Lamb Tagine at a recent winemaker dinner.

### Retail USD

\$30 / bottle (750 mL)

### Varietal Composition

100% Viognier

### Appellation | Sub-Appellation | Vineyard

Lodi | Mokelumne River | Acquiesce Estate

### Sustainable Farming Certification

LODI RULES

		pH	3.37
Ale	13.5%	RS	0.0%

Harvested	Bottled	Produced
Aug 2020	March 2021	208 cases