



Varietal Composition
100% Viognier

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

- Alc 13.5%
- RS 2.4 g/L
- TA 6.5 g/L
- pH 3.41
- **Harvest** 8/13/21
- **Bottled** 3/15/22
- **Cases** 190

2021 Viognier

Gold 2022 International Women's Wine Competition, 92 pts

Profile

In typical Viognier fashion, this wine has a prominent and distinct nose, but our goal is subtly. Fields of lavender are complemented by stone fruits, fragrant violet florals, spiced persimmon, tangerine, and topped off with ginger. This wine is weighty, yet lean and crisp, with a fantastically textured palate followed by a long, lingering finish.

Vineyard

Grafted over in 2011, we have 1 acre of Viognier in our Estate Vineyard. Our clones are Tablas Creek cuttings from the famed Château de Beaucastel in the Châteauneuf-du-Pape AOC. Our climate is very similar to that of the Southern Rhône, with cool night time Delta breezes that help us retain acidity while also providing an excellent balance of fruit. This year, a hot spell had us moving quick to pick in order to preserve these qualities.

Winemaking

Everything is hand-picked, hand-sorted, and whole cluster pressed. We harvest in the early morning to capture vital acidity that provides vibrancy to the wine. The juice is fermented cool in temperature controlled stainless steel tanks to preserve pure fruit expressions. Sur lie aging in tank until bottling aides texture formation.

Pairing

Pairs well with fish, Asian dishes, arugula, asparagus, goat cheeses, lamb, and citrus salads.

Retail USD

\$40 / bottle (750 mL)