



**Varietal Composition**  
100% Viognier

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

**Farming:** LODI RULES Sustainable Winegrowing

- **Alc** 13.5%
- **RS** 2 g/L
- **TA** 5 g/L
- **pH** 3.40
- **Harvest** 8/17/22
- **Bottled** 3/9/23
- **Cases** 323

## 2022 Viognier

*New Release!*

### Profile

2022 fashioned an exceptional Viognier where exotic fruits rule supreme. Passion fruit, POG juice, and apricot are followed by cadied ginger, tangerine, and spiced persimmon. While still distinct, this style is subtle and elegant as opposed to the intense perfume that typifies Viognier. 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 Chateau de Beaucastel in the Chateaneuf-du-Pape AOC. Our climate is very similar to that of the Southern Rhone, 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. The good news is the promising start to the season gave us higher yields than both 2020 and 2021.

### 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

\$42 / bottle (750 mL)