



**Varietal Composition**  
Viognier

| AVA  | Sub-AVA         | Vineyard  |
|------|-----------------|-----------|
| Lodi | Mokelumne River | Acquiesce |

**Farming:** LODI RULES Sustainable Winegrowing

- Alc 13.5%
- RS 2 g/L
- TA 5.6 g/L
- pH 3.53
- **Harvest** 8/28/23
- **Bottled** 2/5/24
- **Cases** 215

## 2023 Viognier

*Gold* 2025 American Fine Wine Competition  
(92pts)

*Wine Enthusiast* 93 pts

### Profile

2023 provided a classic Acquiesce expression. Honeysuckle, candied ginger, and peach aromatics are backed by pineapple, golden kiwi, and orange blossom. Vintage characteristics of green cantaloupe flesh, Runts, and a combo of briny, basil, ocean spray. The palate is spherical with a fluffy center. Showing some restraint, this young wine still has more to give.

### Vineyard

This is our only non-approved Châteauneuf-du-Pape varietal as Viognier is tied to the Northern Rhone. While the Mokelumne River AVA can have hot days, cool night time Delta breezes help us retain acidity while also providing an excellent balance of fruit. 2023 was a stunner. A cool, wet vintage provided optimal growing conditions with physiological ripeness at lower Brix and great harvest chemistry.

### 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. Fermented cool in stainless steel tanks to preserve pure fruit expressions. Sur lie aging with twice weekly bâtonnage (more than we've done in the past) that provide a rounder, fuller mid-palate.

### Pairing

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

### Retail USD

\$44 / bottle (750 mL)