



Varietal Composition
Viognier

<u>AVA</u>	<u>Sub-AVA</u>	<u>Vineyard</u>
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

New Release

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 an indescribable combo of briny, basil, ocean spray. The palate is spherical with a fluffy center. Showing some restraint, this young wine still has a lot more to give.

Vineyard

Grafted over in 2011, we have 1 acre of Viognier in our Estate 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 occurring at lower Brix and perfect chemistry at harvest.

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

Pairing

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

Retail USD

\$43.50 / bottle (750 mL)