



2014 VIOGNIER



VINTAGE: 2014
APPELLATION: SANTA YNEZ VALLEY
VARIETAL: VIOGNIER
VINEYARDS: 100% PARADISE ROAD VYD.
HARVEST DATE: 8/20/14
BRIX AT HARVEST: 24
ALCOHOL: 14.1%
pH: 3.40
TA: 7 g/100ml
CASE PRODUCTION (9 liters): 200 cases
CASE PACK: (12 x 750ml)
RELEASE DATE: 2/2014
SUGGESTED RETAIL: \$25



VINEYARDS:

Planted in 1999, Paradise Road Vineyard is located off Highway 154 in a truly picturesque corner of the Santa Ynez Valley. Tucked away behind olive trees and California oaks, this unique vineyard is planted to 15 acres of Syrah, visible from the winding road, and 7 acres of Viognier planted on the highest shelf overlooking the Santa Ynez riverbed. The Paradise Road Vineyard benefits both from early morning fog coming off the Santa Ynez River, and warm days and cool mountain nights. On the eastern reaches of the valley, the vineyard is well-suited for Rhone varietals due to this unique climate and the rocky, sandy loam soil comprised of fossilized clay and sandstone.

VINIFICATION:

The Viognier grapes are picked in the early morning at optimal ripeness. The juice is allowed to rest on its lees in large vats and later racked into temperature-controlled stainless steel tanks for a slow fermentation, thereby capturing the fresh, expressive flavors of the fruit. The wine is then allowed to undergo malolactic fermentation in order to add softness to the palate. A hint of sweetness comes from a small amount of residual sugar left after primary fermentation.

WINEMAKER COMMENTS:

Our 2014 Viognier shows a boldly aromatic scent profile, highlighted with blossoms of apricot, honeysuckle and elderflower. Tangerine zest, lemon custard and marmalade shadow the pronounced floral component. The classic scent profile is rounded off by notes of preserved tropical fruit and banana. The palate encompasses an apricot nectar texture brought to life by subtle, yet focused, acidity. Notes of honeysuckle sweetness on the finish complete this complex, intriguing, and deliciously inviting wine.
