



2006 Columbia Valley Viognier

100% Viognier

PH: 3.68 TA: .65 Alcohol: 13.9%

Bottled February 2007, Released May 2007

\$20 Retail Price

135 cases produced

Winemaking

To battle the hot and dry summers in Walla Walla, we have to produce a white wine! Our inaugural Viognier was hand-picked and whole cluster pressed, and partially fermented in neutral French oak and stainless steel tanks. By fermenting at cooler temperatures, we were able to carefully retain the crisp, delicate flavor profile of this traditional varietal from the Rhône Valley.

Vineyards

A nearly equal blend of fruit from the Walla Walla Valley and one of Washington State's newer appellations, the Wahluke Slope, we worked with vineyards in two completely different growing regions in order maximize balance. From the Walla Walla Valley, we sourced fruit from the Dwelley Vineyard, located in the foothills of the Blue Mountains. A higher elevation, cooler site, Dwelley produces late-ripening fruit with great complexity and healthy acidity. Clifton Hills on the other hand, is located in one of the hottest climates in Washington State along the Columbia River. From here you can expect consistently ripe fruit with rich, generous flavors that fans of Washington white wines have come to enjoy.

Tasting Notes

This wine is so luscious and full bodied that it might simply be a red wine masquerading as a white. Complex aromatics offer exotic tropical fruits such as Meyer lemons, green bananas and passion fruit. A note of fragrant white blossoms is also present and typical of this varietal. The suggestion of sweet spice—due to a light-handed use of French oak—is also enticing. This wine would enhance a simple dish of roasted chicken and scalloped potatoes. For great cheese pairings, try fresh goat or soft-rind, triple creams.