



## 2008 Viognier

*Walla Walla Valley*

**\$25 Winery Retail**

110 cases produced

*Only Available To Mailing List Customers*

### **Vineyard Notes**

The last two vintages of our Viognier have been from the Dwelly Vineyard in Walla Walla and Denhoed Vineyard in Proser, resulting in a Columbia Valley wine. This year we turned to one of our estate vineyards as a Viognier source, since Old Stones is now on 3<sup>rd</sup> leaf, resulting in a Walla Walla Valley wine.

Changing one of the vineyard sources for this wine resulted in a departure from the Viognier we've made in the past. This year we were able to create an even more traditional Viognier, loosely defined as a bit bigger, ripper and fatter than 2006 and 2007. The dual cool climate, higher elevation sites provided optimal fruit balance with crisp acids. The fruit was picked from both vineyards in mid-October.

### **Winemaking Notes**

In keeping with our focus on making traditional, Old World-style wines, our Viognier from the 2008 vintage was fermented in three year old French oak barrels rather than stainless steel tanks used in years past. This helped increase the structural backbone of the wine to better compliment the high natural acids and mouth-watering flavor profile. Be ready for big acids and crispness when you drink this wine!

The fruit basket aromatics of previous vintages was retained this year – green apples, pears, lavender and fresh honeysuckle. The time in barrel is evident in hints of creaminess on the nose and sides of the mouth. Typically we recommend our Viognier to be enjoyed during warm summer months, but this year we are suggesting this wine can handle some aging and be enjoyed year round, with your favorite pad thai.