



2020 Viognier

BLEND

100% Viognier

VINEYARDS

75% Estate Vineyard #4
25% Shenandoah Springs

APPELLATION

Virginia

HARVEST DATA

Harvest: September 25, 2020

Brix: 20.7

pH: 3.75

TA: 6.5 g/L

WINEMAKING

Fruit was whole-cluster-pressed. Fermentation occurred to dryness in temperature-controlled stainless steel tank with racking into neutral French oak barrels after alcoholic fermentation complete. No malolactic fermentation.

WINE NOTES

Apricot, lemon curd, toasted walnuts, and honey

CELLARING

Neutral French oak barrels for 6 months

TECHNICAL ANALYSIS

Bottled: April 13, 2021

Cases Produced: 367

Alcohol: 13.2%

pH: 3.50

TA: 5.81

SUGGESTED FOOD

PAIRINGS

Garlicky beet dip with walnuts

Spicy tomato-marinated feta

Cauliflower and onion gratin

Coconut braised chicken with chickpeas and lime

WINEMAKER'S NOTE

2020 was a bit cool and cloudy during the ripening season - perfect for white varieties like Viognier that need the entire length of the growing season to develop their varietal characters. Ripening ceased on the vine towards the end of September and harvest followed soon after on the 25th. Neutral barrel aging is the preferred élevage for this variety, lifting the stone fruit and citrus characters without contributing oak character.