



2022 Walla Walla Valley Viognier

Alcohol label %: 13.3 | pH: 3.33 | Acidity (TA): 6.3 | Residual Sugar (g/L): 0.0



Harvest

October 3rd and 18th, 2022 at 22.9 Brix, 3.45 pH, and 5.6 g/L of titratable acidity. 100% Viognier, 51% Les Collines Vineyard and 49% Francisca's Vineyard. All stainless steel fermentation and aging with 3% lenga wood.

Winemaking

We wanted to create a Walla Walla Viognier that was not overly floral and ripe, balancing acidity and fruit flavors with the naturally oily character of Rhone whites. For our first vintage, we think it's pretty spot on. Harvested in October from the two vineyards, the grapes were whole cluster pressed with the use of enzymes for settling and juice extraction and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. The wine was fermented with Rhone 4600 yeast in a stainless steel tank at 56 degrees until completely dry. Total time: 27 days in fermentation. After fermentation was complete, SO₂ was added to stop ML from occurring. The wine was protein stabilized with bentonite, cold stabilized, crossflow filtered, and then prepared for bottling on January 26th, 2023.

Bottling

This stainless steel Viognier opens with white flowers, pear, orange peel, and a slight woody character on the nose from the 3% lenga wood added to the fermentation tank. The palate shows red apple, pear, and lime with bright acidity throughout. The fruit and acid carries through to a long finish with a touch of wood tannin. Drink now through 2035.