



AMERICAN WHITE WINE

Vintage: 2022
Location: Chile

PROFILE

Viognier is a white grape variety, native to France. Although predominantly still grown in this region, Viognier seems to be capturing the attention of a larger global audience particularly in the U.S. and Australia. This is a grape that prefers sunny regions yet depends on cooler nighttime temperatures to help preserve acid that this varietal naturally lacks.

Viognier is typically a medium-bodied wine, with low levels of acidity, and light and fruity flavors. Viognier has great oak aging potential though, so don't be surprised to find wines with creamier textures and warmer tasting notes like that of Chardonnay

DETAILS

Bottling Date: 01/18/2023
Case Production: 25

ABV: 13.5
Residual Sugar: 1.0 %
Final TA: 6.4 g/L
pH: 3.03
Free SO₂: 40 ppm

Vintner's Select White Reserve - Viognier -

Available in 750 mL bottles

WINEMAKING

FERMENTATION

17 days

Viognier juice was imported from Chile in the spring of 2022. Upon arrival, juice was racked into a stainless-steel tank and allowed to come up to temperature before the start of fermentation. Yeast for this fermentation was selected for its production of beta-glucosidase enzymes, which help increase both fruit and floral aromatics. After the completion of fermentation, the wine was racked off the lees and cold stabilized to help encourage settling and to remove tartrates prior to filtration

AGING

6 months

This wine was aged in American oak barrels with a medium char toast for six months

TASTING NOTES

Aroma

Diversified aromas of buttered popcorn and flower petals

Taste

Deep flavor matrix of pomme fruit, honey, and buttery oak. Finishes with soft acidity and a hint of apple pie

Serving & Pairing Suggestions

Best served chilled at approximately 45°F. This wine pairs great with Thai basil and almond pesto!

TASTING CHART

