



## 2008 Lonesome Spring Ranch Viognier

Mineral Notes • Lavender • Green Apple • Fresh Pineapple

Alc. 13.1% by Vol

### Blend

78% Viognier, 23% Roussanne

### Growing Season

The 2008 growing season started with one of the coolest springs on record. Bud break was late all over the state. As spring transitioned into summer our temperatures remained mild. Fortunately we had a nice long Indian summer allowing for longer hang time, developing complexity and fully mature grapes.

### Vineyard

We sourced all of our Viognier and Roussanne grapes, from the Lonesome Spring Ranch in the Yakima Valley AVA. This exceptional vineyard produces limited quantities of high quality, ripe fruit with balanced acidity.

### Vinification

The grapes were whole cluster pressed and cold settled until the juice clarified. The juice was fermented in 100% French oak, of which 54% was neutral barrels and 46% was new barrels. Temperatures were kept around 55° F in order to preserve the wine's aromatics. Wines were aged on the lees and stirred weekly for three months to increase mouth feel. The Viognier did not undergo secondary fermentation in order to preserve the wine's acidity.

### Tasting Notes

On the first whiff intense mineral notes appear, transitioning into delicate floral notes of lavender and fruit aromatics of green apple and fresh pineapple. As the wine opens the aromas develop a rich nutty character. On the palate integrated acids give way to a nice viscous mouth feel.

Retail: \$19.00

Cases Produced: 154

Release Date: Summer 2009

