

# Viognier

## 2014

**Blend:** 100% Viognier

**Alcohol:** 14.1% abv **TA:** 6.7 g/L **pH:** 3.2

**Case Production:** 875 cases

**Date Bottled:** 7/16/15

**Grape Source(s):** Hyatt Vineyard, Yakima Valley AVA, WA

**Aging:** Fermented and aged 5 months in barrel sur lie. We stirred the lees twice a month until the desired mouthfeel was acquired then racked to tank to finish the wine.

37% New French oak

63% Neutral oak

**Winemaker Notes:** 2014 broke records for highest temps in eastern Washington, and this record heat brought our grapes to their maximum ripeness while eastern Washington's usual dramatic swings between daytime highs and nighttime lows allowed our grapes to preserve ideal acidity. Given the extreme temperatures, we were careful to harvest our Viognier before it became overripe to preserve the floral aromas that we love in this grape. We fermented and aged this wine in a combination of new and neutral French barrels for added hints of vanilla and spice – stirring the lees twice a month for 5 months to create a rich creamy mouthfeel without putting the wine through malolactic fermentation. This allowed us to incorporate a roundness in the wine without losing its fresh acidity.

**Tasting Notes:** Barrel fermented and aged sur lie, our Viognier has electrifying aromas of honeysuckle, orange blossom, and clove. This wine is full bodied with a smooth, creamy mouthfeel.

**Awards:**

Best of Class - 2017 San Francisco Chronicle Wine Competition

Gold - 2017 San Francisco International Wine Competition

**Pairing Suggestions:**

- Curried scallops or shrimp
- Fresh young cheeses
- Macadamia chicken
- Moroccan-spiced dishes

**Price:** \$17.00

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