

Viognier

2015

Blend: 100% Viognier

Alcohol: 14.3% abv **TA:** 7.1 g/L **pH:** 3.32

Case Production: 871 cases

Date Bottled: 7/20/16

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

Aging: 3 months in oak barrels.

42% New French

18% One Year French

40% Used

Winemaker Notes: The 2015 vintage in Washington state was the warmest to date 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, 1 year and neutral French barrels for added hints of vanilla and spice. We then stirred the lees for 3 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: Aromatic orange blossom and lilac on the nose, balanced on the palate with a hint of clove lingering through the finish.

Awards:

Gold - 2017 San Francisco International Wine Competition (92 Points)

Pairing Suggestions:

- Seared scallops
- Fresh young cheeses
- Spinach salad with mandarin and almonds

Price: \$17.00

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Last updated: 3/22/2019