Viognier 2023

Blend: 100% Viognier

Alcohol: 13% abv **TA:** 5.4 g/L **pH:** 3.3

Date Bottled: 7/9/2024

Case Production: 214 cases

Grape Source(s):
Royal Slopes AVA, WA

Aging:
3 months sur lie with weekly batonnage in 22% new French oak barrels, 65% 1 year French oak barrels, 13% stainless steel

Winemaker Notes: The 2023 vintage in Washington state presented near-perfect conditions that produced wines with exceptional acid balance and sophisticated flavors and aromas. This wine was fermented and aged in a combination of new and one-year-old French barrels, imparting subtle notes of vanilla and spice. We stirred the lees for three months to develop a rich, creamy mouthfeel, without undergoing malolactic fermentation. This technique allows for the integration of a rounded texture and long finish while preserving the wine's fresh acidity.

Awards:
Double Platinum, 97 points - 2025 Great Northwest Platinum Awards
Gold - 2025 San Francisco Chronicle Wine Competition

Pairing Suggestions:
- Curried scallops or shrimp
- Fresh young cheeses

Price: $18.00

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