



# 2017 VIOGNIER

**APPELLATION:**

Walla Walla Valley

**VINEYARD:**

Saviah Estate Vineyard

**TECHNICAL NOTES:**

pH 3.49  
TA 0.63 g/100mL  
Alcohol 13.5% By Volume

**FERMENTATION:**

Very slowly fermented in our Nomblot concrete egg. The concrete egg contributes excellent texture, depth and structure to the wine showcasing the purity, site and place of the vineyard.

**CASES PRODUCED:**

113 cases

**RELEASE DATE:**

October 2018

**SENSORY NOTES:**

We are excited to offer the second vintage of our Estate Viognier. This wine was aged entirely in a Nomblot concrete egg, preserving the delicate aromatics and imbuing a unique minerality.

Beeswax, tangerine, gardenia, and orange blossom aromas are complemented by notes of chamomile and thyme. Flavors of mango, apricot, and crushed rose petals precede the grapefruit finish. Each sip coats the palate with lively acidity and a round, honeyed texture which persists. Enjoy!