



2022 VIOGNIER

APPELLATION:

Walla Walla Valley

VINEYARD:

Saviah Estate Vineyard

TECHNICAL NOTES:

pH 3.64
TA 0.66 g/100mL
Alcohol 13.3% By Volume

FERMENTATION:

Handpicked and whole cluster pressed. The juice is very slowly fermented in our Nomblot concrete egg. The concrete egg is a perfect vessel for Viognier. The shape promotes a natural continuous convective current or vortex, which naturally stirs the wine during fermentation. Ultimately, contributing texture, flavor, structure, and depth to the wine.

CASES PRODUCED:

164 cases

SENSORY NOTES:

The 2022 vintage ended up providing excellent quality fruit after a near disaster at budbreak, when we experienced snow in the vineyards. Thankfully the wind machines kept the vines from freezing and this delicious Viognier came to fruition. A true gift from nature! The pale golden wine opens with captivating aromas of citrus, white peach, orange blossom, and crushed stone. As the lively wine dances across your palate, flavors of zesty citrus lead to juicy white peach along with hints of apricot and honeysuckle. Enjoy!