



2024 VIOGNIER

APPELLATION:

Walla Walla Valley

VINEYARD:

Saviah Estate Vineyard

TECHNICAL NOTES:

pH 3.58
TA 0.66 g/100mL
Alcohol 13.5% 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:

179 cases

SENSORY NOTES:

The 2024 vintage was truly extraordinary, with near-perfect conditions that delivered wines of remarkable clarity and finesse. Our 2024 Viognier shines with beautifully expressive aromatics of jasmine, honeysuckle, and citrus blossom, accented by a touch of fresh minerality. On the palate, clean and bright flavors of lemon zest, white peach, and pear glide gracefully, balanced by crisp acidity and a stony elegance. The finish is pure and refreshing, lingering with delicate floral notes and a vibrant, mineral edge. A delicious expression of Viognier that is fresh, refined, and irresistibly drinkable. Enjoy!