

Christine Andrew

2007 Viognier Lodi



The Vineyards ~ The Viognier grape has flourished in Lodi, California with a classic Mediterranean climate of warm, dry summers amid rich fertile soil. These grapes exhibit intense varietal character due to modern trellis systems combined with deficit irrigation practices.

Winemaking Processes ~ During crush, these hand-picked grapes arrived at the winery in the early morning hours where a combination of old and new reductive winemaking techniques were used to create this flavorful wine. This technique preserves the naturally abundant exotic aromas that Viognier is known for. To preserve these aromas, the juice was then cold fermented and maintained in temperature controlled stainless steel tanks.

Our Winemakers Notes ~ Our classic yet refined Viognier has a tropical bouquet of white peaches with a hint of honeysuckle. Its intriguing aroma gives way to rich mango with subtle notes of lychee fruit. This refreshing white lingers on the palate with its long, full finish.

Executive Chef James Lehman Recommends ~ The crisp fruitiness and acidity in this wine make it a delightful aperitif with an avocado and grapefruit salad or fried risotto cakes and lemon aioli. In addition, Viognier has more body than most white wines and is an excellent pairing to grilled thyme rubbed pork tenderloin and citrus chicken.

Technical Info

Blend:

90% Viognier,
10% Chardonnay

Alcohol: 13.5%

pH: 3.57

TA: 6.13 g/L

RS: 0.06%

Production:

1500 cases
(6x750ml)

Released:

September 2008