

WESTERLY VINEYARDS

*** FACT SHEET ***

2002 Westerly Vineyards viognier “Aprés”

VARIETAL(S): 100% viognier

APPELLATION: 100% Santa Ynez Valley

VINEYARD(S): 100% Westerly Vineyards

BRIX: at harvest: 25.4° at pressing: 40.9°

PH: 4.17

TA: 6.23 g/L

ALCOHOL: 16.0% by volume

RESIDUAL SUGAR: 16.7%

COOPERAGE: new, high-toast oak and stainless steel

VINIFICATION: The grapes were picked at normal sugar levels and air-dried indoors for approximately 5 weeks, until they reached 40+ brix. At this time they were whole-cluster pressed to barrel and fermented with Sauternes yeast until naturally stable. After 20 months in barrel, the wine was bottled without any fining or filtration.

PRODUCTION: 95 cases (12 x 375ml)

RECOMMENDED RETAIL: \$24.00/bottle

NOTES: Made in the style of a Southern French “Vin de Pailles” or “straw wine,” the nose of this wine is redolent of dried apricots and pineapple. On the palate, it is extremely viscous, with more of the apricot and pineapple notes as well as some more exotic undertones. Even so, it is not cloying or overtly sweet, and finishes quite cleanly, with exceptionally long, lingering memories of the fruit flavors echoing for minutes.