

WESTERLY VINEYARDS

2008 VIOGNIER

Tasting Notes

The complex and layered aromas of Viognier are what typically makes this varietal so fascinating. So much is happening in the 2008: Honeysuckle, orange cream, apple, freesia, cardamom, clove, and finally white pepper. Wow.

In the mouth the wine is soft, plush and creamy. Juicy exotic tropical fruit flavors dominate. There is such a wonderful candied sweetness here. Imagine the variety of foods this wine might compliment!

Winemaking and Aging

The grapes were picked in the cool morning and immediately whole cluster pressed. Cold settling for 24 hours followed and the clean juice was fermented in neutral French oak barrels. The wine was aged for six months and periodic batonage encouraged an even more supple textural impression.

Varietal Composition

100% Viognier

Vineyard Sourcing

McGinley Vineyard

Bottle Analysis

Alcohol – 14.3%

pH – 3.81

TA – 5.5 g/l

Cases Bottled

510