

2019 Catie's Corner Viognier Russian River Valley, Sonoma County

Tasting Note: The 2019 Viognier is a wonderful expression of this lesser-known grape, it is bright and refreshing with aromas of peach, fresh sliced apricot, and citrus blossoms. The palate is bursting with peach, citrus and honeysuckle, the mouth feel is round while the acids are bright and lively. This is the perfect warm weather wine, yet it has the body and complexity to stand up to richer fall and winter dishes.

Winemaking Notes: Once hand harvested, the fruit was immediately transported to the winery where it was whole cluster pressed with no additions to a stainless steel tank for overnight settling. Once racked, the juice was inoculated with a select White Burgundy yeast strain and fermented dry. The wine was aged in stainless steel, on lees, for 6 months prior to bottling.

Viognier is an aromatic white from the northern region of the Rhone Valley in France. Our goal at Gregory James Wines is to allow the expression of the fruity and floral characters by only using stainless steel and no oak. Furthermore, we do not allow malolactic fermentation to occur in this wine to keep the lean, crisp finish and not allow for buttery, creamy characters.

Vineyard Notes: The Catie's Corner Vineyard was first planted in 1988 by Rich and Saralee Kunde, in the heart of the Russian River Valley, in Sonoma County. The consistent cycle of gentle warming and cooling from the coastal fog makes this site ideal for growing Viognier, a varietal that does best with an elongated growing season. This coupled with the mostly Huichica loam soils allows for the flavors and natural acidity to develop slowly to create a wine with great depth and complexity.

Technical Notes

Fruit Source: Catie's Corner, Russian River Valley, Sonoma County

Varietal: 100% Viognier

Harvested: September 19, 2019

Barrel Treatment: N/A

Bottled: March 30, 2020

Final Chemistry: 7.05 g/L TA, 3.66 pH. 13.9% Alcohol

Cases produced: 115