



GREGORY
JAMES

2020 Catie's Corner Viognier Russian River Valley, Sonoma County

Tasting Note: Fresh aromas of white peach, pear and honeysuckle jump out of the glass, while wet stone, citrus blossom and baking spices intrigue and awaken your senses. The palate is bright and refreshing with tart grapefruit, white peach and pear that mirror the fruit aromas, notes of minerality and white flowers add complexity to the lush fruit. The lively and mouthwatering acidity is balanced by a round midpalate, the lingering finish leaves you refreshed and wanting more. This versatile wine pairs with tuna tartar, ceviche, curry, fruit salsa, roasted winter squash, creamy soups and much more.

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 2020

Barrel Treatment: N/A

Bottled: March 2021

Final Chemistry: 6.25 g/L TA, 3.68 pH. 13.9% Alcohol

Cases produced: 115