2022 Catie's Corner Vineyard Viognier
Russian River Valley, Sonoma County

Tasting Note: The aromas are bright, clean and refreshing with notes of grapefruit, honeysuckle and lemon zest followed by touches of gravel and spring rain. The palate is layered with citrus rind, crisp apple, honeydew melon and minerality. The crisp acidity plays off the mid-weight of this refreshing yet textured wine.

Winemaking Notes: With more than 20 years of experience working with Catie's Corner Vineyard our winemaker, Chris Russi, has mastered the art of coaxing out the unique characteristics of this lesser-known varietal. The Viognier grapes were hand-harvested in the cool of the night and whole cluster pressed to a stainless steel tank for overnight settling. After fermentation with a White Burgundy yeast strain, the wine was aged in stainless steel on its lees for seven months. Our focus is to highlight the fruit and floral notes, we achieve this by using only stainless steel and preventing malolactic fermentation, resulting in a lean, crisp finish.

Vineyard Notes: Catie's Corner Vineyard is a distinctive and meticulously maintained vineyard in the Russian River Valley, planted with Viognier grapes over 35 years ago by Rick and Saralee Kunde. The vines, on a gradual slope, are trellised high off the ground, and continue to produce fruit of unparalleled quality The site's gentle warming and cooling from coastal fog makes it ideal for growing Viognier, a varietal that requires an elongated growing season. The mostly Huichica loam soils coupled with the climate allow for the flavors and natural acidity to develop slowly, resulting in a wine with depth and complexity. The vineyard is certified sustainable and Fish Friendly Farming certified.

Technical Notes

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

Varietal: 100% Viognier

Harvested: August 25, 2022

Barrel Treatment: N/A

Bottled: March 17, 2023

Final Chemistry: 7.1 g/L TA, 3.8 pH. 14.1% Alcohol

Cases produced: 150