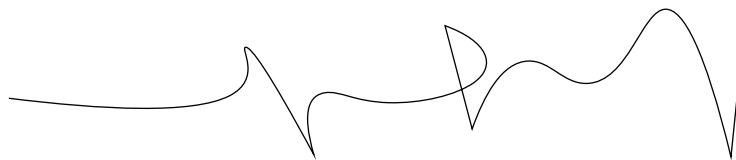


# Elliott Family Wines



## 2019 viognier - texas high plains

*All Texas grapes  
Made in south Austin*



### provenance

2019  
texas high plains  
loop, texas  
nogalero estate vineyard

### variety

viognier - single variety  
5-day bin ferment  
destemmed  
foot-crushed @  
25% depletion and 90%

### in the vineyard

harvest 08/18  
23.5 brix  
3.9pH  
no sprays all year  
1.25 tons  
machine-harvested  
144gal/ton press yield

### in the cellar

native primary  
10-day ferment  
native secondary  
100% malolactic ferm  
5.0 TA / 3.8pH  
acid-adjusted - 2g/l  
7 mos neutral oak  
3 rounds batonnage  
2 sulphur doses -  
post malo & pre-bottling  
45ppm free so2  
1 mo settling pre-bottle  
unfiltered  
bottled may 26, 2020  
78 cases - 750ml



### philosophy and experience

I've worked with this vineyard for 4 years now and it's shown itself to be an exceptional site. The 2019 harvest and this Vio were particularly excellent. Thick mature trunks, the canopy is always healthy, and fruit is pristine - something every winemaker would dream about.

The vineyard is relatively far from a lot of the intensive agriculture in the High Plains, meaning it isn't damaged by wayward sprays, carried by the wind and dust. The site is seemingly blessed with good weather as well, being spared some of the hail and freeze and even tornado events in the High Plains. Outside of some unseasonal heat, 2019 was a relatively easy vintage in the High Plains.

The dream for this wine largely originated with the skins. It's an orange wine after all. Chewy, thick, flavorful, and a beautiful yellow, green, gold. I'm often frustrated by 12%, basically clear, stainless steel Viogniers made in Texas. The variety is known for it's ripeness and flavor and the ability to take oak-aging. It also has a bad reputation for being flabby and low acid, but you can build structure with tannin and alcohol. I knew there was more to pull out from the skins. So. A moderate harvest date, 5 days on skins, 7 mos in barrel, a little acid-adjustment, and batonnage. GOLD!

thanks for drinking