

2016 VIOGNIER “DINEEN VINEYARD”

VINIFICATION. This viognier fruit was pressed without destemming, and the juice was transferred to stainless steel drums for a cool fermentation to retain fruity and floral aromas. After completion of the alcoholic and malolactic fermentations, the wine was racked to neutral oak barrels for softening and flavor development. Finally, the wine was bottled without fining or filtration.

VINTAGE. The 2016 growing season was warm and dry in Yakima Valley, and we were anticipating a very early harvest. However, cool nights let the fruit retain good acidity, allowing us to choose our pick date (September 9th) and harvest under sunny skies.

IMPRESSIONS:

AROMAS - Orange blossom, white peach, comice pear, lime, and tangerine.

TASTE - Bright acidity and lushness, with flavors of citrus and tropical fruits.

LENGTH - Lingering fresh floral aromatics (5-10 seconds).

AVA - Yakima Valley
Vineyard(s) - Dineen Vineyard
Harvest Date - September 9th
Brix at Harvest - 21.9
Alcohol - 13.1%
pH - 3.30
TA - 5.9 g/L
Closure - Diam 10
Bottled - March 8th 2017
Cases Produced - 48

