

2017 “SHELL” VIOGNIER

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 fermentations, the wine was racked to neutral oak barrels for partial malolactic fermentation, contributing body and flavor development. Finally, the wine was bottled after crossflow filtration.

VINTAGE. The 2017 growing season was warm and dry in Yakima Valley, though a little cooler than in 2017. This ideal weather led to an equally ideal harvest date of September 30th under sunny skies.

IMPRESSIONS:

AROMAS - Orange blossom, white peach, comice pear, and apricot.

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

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

AVA - Yakima Valley
Vineyard(s) - Dineen Vineyard
Harvest Date - September 30th
Brix at Harvest - 22.5
Alcohol - 13.9%
pH - 3.13
TA - 7.2 g/L
R.S. 3.8 g/L
Closure - Diam 5
Bottled - March 9th 2018
Cases Produced - 91

