



2004 RESERVE VIOGNIER - FRALICH VINEYARD



VINEYARD: Fralich Vineyard, Paso Robles

HARVEST DATE: September 2, 2004

GRAPE VARIETIES: 100% VIOGNIER

BOTTLING DATE: March 31, 2005

ALCOHOL: 15.4%

TOTAL ACID: 0.630 g/100ml

pH: 3.52

PRODUCTION: 130 cases

RELEASE DATE: May 1, 2006

WINEMAKING

- This wine breaks most of the modern rules for white wine making
- The fruit was destemmed and soaked for 3 days
- The fruit was then drained, transferred to barrels, and barrel-fermented in 3-year-old French oak
- Coopers include Chalufour and Rousseau
- Allowed to age on the lees for 6 months with regular stirring

NOTES

Described as "lusty," this Reserve Viognier is crisp, ripe, and fruity, with flavors of apricot jam and honeysuckle, and a strong mineral note.

This wine will pair well with more flavorful foods than most white wines. Serve at cool cellar temperature.

Drink now through 2010.