

# CALCAREOUS

VINEYARD



## Viognier 2021 Glenrose Vineyard



Viognier is a white Rhone varietal that is perfect for Paso Robles. It is best when allowed to fully ripen to open up aromas and give weight and texture to the palate. The chalky soils here accentuate this by allowing the the pH to remain low enough to perfectly balance this riper style of white.

### Vineyards and Vintage

This Viognier is produced from grapes grown by our neighbor Glenrose.

Sitting just across Peachy Canyon Road from our Estate Vineyard, Glenrose contains similar chalky soils and an almost identical climate that easily complements our Estate grown wines. A cooler than usual July allowed the Viognier to ripen slowly, so by the time the late August heat arrived the we could pick before the fruit got over ripe. This gives the vintage an extremely light and bright backbone.

<b>Blend</b>	<b>100% Viognier</b>
<b>Harvest</b>	<b>August 25</b>
<b>Avg. Brix</b>	<b>23.4</b>
<b>pH</b>	<b>3.34</b>
<b>Cooperage</b>	<b>50% Concrete Egg, 40% Neutral Puncheons, 10% Stainless Steel barrel</b>
<b>Aging</b>	<b>7 Months</b>
<b>Production</b>	<b>350 Cases</b>

### Winemaker Notes

The freshly picked whole cluster fruit was put directly into press upon receipt, then underwent a 3-hour press cycle. The juice was racked to tank and cooled for 24 hours to settle out heavy lees. The juice was then racked to a combination of concrete egg tank and 500L puncheons, allowed to warm up

and start fermenting. After completion of primary fermentation, the wines stayed in their fermentation vessels and were aged on the lees with monthly stirring for 6 more months. Wine was stabilized before completion of malo-lactic fermentation to allow acid to balance the richness showed in the aging wine.

### Tasting

Classic white gold color is complemented by a nose full of stone fruit and citrus blossoms leading to a clean bright front palate full of subtle tangerine, and mango. Weightier honeysuckle fills out a finish with just a hint for more weight, making this perfect for summer salads topped with grilled salmon or chicken.