

CALCAREOUS

VINEYARD



2022 Calcareous Viognier



Viognier is a white Rhône 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 pH to remain low enough to perfectly balance this riper style of white wine.

Tasting Notes

Shows pale white gold in the glass and exudes citrus blossom and stone fruit. Up front, fresh honeydew and cantaloupe is framed by clean texture and acidity. Concrete aging rounds the edges on the finish supplying surprising substance to the overall body and full finish.

Vineyard & 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. The 2022 Vintage was the earliest on record for Calcareous and this Viognier started it all on August 15. The early ripening produced fruit with clean, fresh notes which is perfect for Viognier which can become flabby and boring when left on the vine too long.

Winemaking 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 concrete egg tanks, allowed to warm up and start fermenting. After completion of primary fermentation, the wine was racked off lees to emphasize freshness. Wine was stabilized before completion of malo-lactic fermentation to allow acid to balance the richness showed in the aging wine. Small amounts of Grenache Blanc (7%) and Picpoul Blanc (5%) were blended in before bottling to add more acidic structure.

Aging

Fermented and aged in 100% concrete egg tanks for 6 months.

Food Pairing

The perfect accompaniment to dishes featuring roast chicken and richer seafood like halibut, salmon, and lobster.

Technical Details

Varietals: Viognier
Harvest Date: August 15, 2022
Alcohol: 13.2%
pH Level: 3.37
Production: 232 Cases Produced