

2010 VIOGNIER

russian river valley

alcohol 14.5%, total acidity .68, ph 3.31, 658 cases produced

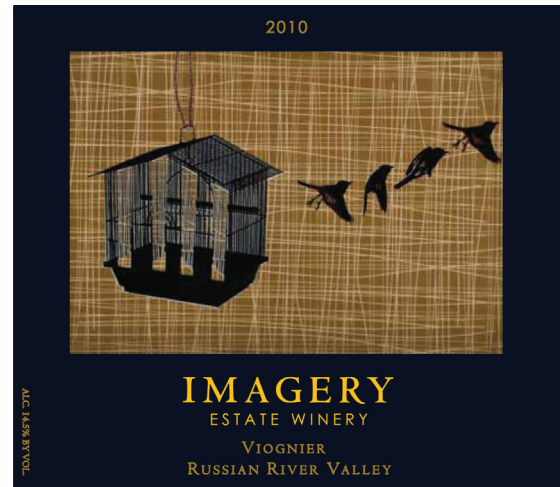
❖ **varietal:** A warm weather vine, Viognier was grown for centuries in the northern Rhône region of France. Today, Viognier flourishes in France's Condrieu and Languedoc appellations, as well as many of California's central coast appellations. This varietal is well-known for its floral aromas, due to terpenes which are also found in Muscat and Riesling wines.

❖ **vinification:** Viognier needs to be handled with care during the winemaking process, from start to finish. The delicate floral juice of Viognier is surrounded by an astringent skin, which can cause the wine to be bitter. We whole berry press and use only the free run juice to preserve the wine's beautiful delicacy. Cold fermentation in stainless steel tanks maintains the fragile flavors during fermentation. In this vintage, 20% of our Viognier went through barrel fermentation in French oak to add body and mouthfeel to the final blend.

❖ **vintage:** In 2010 we experienced one of the coolest summers in 50 years and fought mildew all season. The heat spikes that hit us in August and October wiped out as much as 20% of the harvest. Six inches plus of rain in the third week of October put an end to it all—leaving fruit hanging. All that said, and even a little bit bewildering, the grapes that made it through the gauntlet tasted excellent and made some excellent wines. They had beautiful flavors, velvety textures and contours. Sugars were lower than normal, which means less alcohol.

❖ **tasting notes:** Viognier has lush fruit with delicately perfumed floral highlights on the nose and palate. Considered an exotic wine by some, it has the body of Chardonnay but the flavors of Riesling and/or Muscat. The 2010 vintage is a wonderful example of the varietal, with its intense aroma of peach, pineapple, and honeysuckle, and its generous palate impression and rich flavors. Serve with dishes such as clams in yellow bean sauce, scallops in a light curry sauce, macaroni and cheese, or roast veal.

Joe Benziger, Winemaker



❖ **label art by:** Sita Ruda, Oakland, California

These rare and limited production wines are not distributed nationally, but are available for purchase directly from Imagery Estate Winery. To purchase our wines on-line visit us at www.imagerywinery.com.

RETAIL PRICE: \$28.00

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