



2004 VIOGNIER - FRALICH VINEYARD



VINEYARD: Fralich Vineyard, Paso Robles

HARVEST DATE: September 2, 2004

GRAPE VARIETIES: 100% VIOGNIER

BOTTLING DATE: March 31, 2005

ALCOHOL: 14.9%

TOTAL ACID: 0.630 g/100ml

pH: 3.52

PRODUCTION: 239 cases

WINEMAKING

- Whole cluster pressed and settled overnight
- Fermented cold in a mixture of stainless steel and French oak barrels
- Allowed to age on the lees for 6 months with regular stirring
- Bottled to maximize aroma and freshness

NOTES

Fruit-forward with aromas of melon and flowers, and flavors of stone fruits, honey, and a touch of oak. Pairs well with flavorful foods such as grilled black pepper albacore tuna, chicken dishes, and roasted pork. Serve chilled.

Drink now through 2010.