



## 2005 VIOGNIER – BIEN NACIDO VINEYARD



**GRAPE VARIETY:** 100% Viognier  
**VINEYARD:** Bien Nacido, Santa Maria  
**BOTTLING DATE:** June 9, 2006  
**ALCOHOL:** 15.3%  
**TOTAL ACID:** .64 g/100ml  
**PH:** 3.31  
**PRODUCTION:** 300 cases  
**RELEASE DATE:** July 1, 2006

### WINEMAKING

- Whole cluster pressed and settled overnight
- Fermented cold, 34% in neutral French oak barrels, 33% in stainless steel barrels, and 33% in stainless steel tank
- Allowed to age on the lees for 7 months with weekly stirring. Coopers include Chalufour, Rousseau and Fremy
- Filtered and bottled to maximize aroma and freshness

### NOTES

This is a distinctive Viognier, with intense fruit aromas on the nose and a hint of chalkiness. Flavors of sweet peaches and apricots, a hint of citrus zest and a nice mineral finish. The wine will pair well with a variety of foods, such as grilled seafood and Asian dishes. Serve chilled.

Drink now through 2009.