



## 2006 VIOGNIER – BIEN NACIDO VINEYARD



**GRAPE VARIETY:** 100% Viognier  
**VINEYARD:** Bien Nacido Vineyard, Santa Maria Valley, Santa Barbara County  
**BOTTLING DATE:** March 13, 2008  
**ALCOHOL:** 14.2%  
**TOTAL ACID:** .74 g/100ml  
**pH:** 3.20  
**PRODUCTION:** 361 cases  
**RELEASE DATE:** April 15, 2008

### WINEMAKING

- Whole cluster pressed, chilled, and settled 24 hours
- Fermented cold, 75% in neutral French oak barrels and 25% in stainless steel tank
- Stainless fermented lot transferred to neutral French oak cooperage at dryness
- Allowed to age on the lees for 16 months
- Wines stirred frequently at first and less as the wine aged
- Transferred to tank, cross flow filtered and bottled

### NOTES

As a result of the longer and cooler growing season, this Viognier possesses a backbone of crisp natural acidity and well-developed fruit character, as well as a lovely floral character. The wine shows aromas and flavors of tangerine blossom, white peach and green melon, with a nice mineral finish. The wine will pair well with a variety of foods, from crab, lobster, oysters, and grilled shrimp to asian-spiced dishes.

Serve at cold cellar temperature of 53 to 55 degrees. Drink now through 2012.