



## 2007 VIOGNIER – BIEN NACIDO VINEYARD



**GRAPE VARIETY:** 100% Viognier  
**VINEYARD:** Bien Nacido Vineyard, Santa Maria Valley, Santa Barbara County  
**BOTTLING DATE:** May 6, 2009  
**ALCOHOL:** 14.4%  
**PRODUCTION:** 311 cases  
**RELEASE DATE:** June 1, 2009

### WINEMAKING

- Whole cluster pressed, chilled, and settled 24 hours
- Fermented cold in French oak barrels, 7% new
- Allowed to age on the lees for 16 months; stirred frequently at first and less as the wine aged
- Transferred to tank, cross flow filtered and bottled

### TASTING NOTES

The 2007 Viognier from Bien Nacido is fruit-forward, with fragrant ripe melon and white peach, and lovely richness on the palate. It retains the beautiful floral character and good minerality of years past while showing more lushness both in aroma and flavors.

Serve at cellar temperature of 53 to 55 degrees.

Drink now through 2013.

### FOOD IDEAS:

- Triple-cream cheeses
- Fruit salads, including melons, tropical fruits, and tarragon
- Grilled scallops and shellfish
- Baked or grilled white fish
- Roasted Chicken with herb-citrus marinade