



## 2009 LAKE COUNTY VIOGNIER BARTOLUCCI VINEYARDS

Greg started working with Viognier in the early 1990s with fruit sourced from Napa Valley and Knights Valley. His first Lake County Viognier vintage was 2004.

### VINEYARD

Our Viognier comes from the Bartolucci vineyard outside Kelseyville, in the Big Valley area of Lake County. The vineyard is farmed organically. We prefer to harvest Viognier ripe, with concentrated honey and apricot flavors. With the grower's cooperation, we were able to obtain perfect quality fruit. The vineyard canopy required a small amount of leafing in the fruit zone and removal of clusters that were not of optimum quality and flavor.

### WINEMAKING

The fruit was hand-harvested in the cool daybreak temperatures. Following whole cluster pressing, the fermentation was split, with half in neutral oak barrels to add complexity and the remainder cold-fermented in a small tank to retain the bright, core fruit aromas and delicate flavors. We think this vintage is another wonderful expression of this classic variety.

### TASTING NOTES

The fruit aromas of light apricot, peach and light citrus are further enhanced with light floral aromas and mango. The wine is very full bodied, with flavors of ripe apricot and white peach, and it has a bright clean finish. Serve this wine with spicy dishes such as those using curry, ginger, or fruit salsa. The wine can also be enjoyed on its own or with anything that calls for rich, full bodied *vin blanc*.

**Harvest: Oct. 1, 2009**  
**Harvest Brix Average: 27.1**  
**Harvest Acid: 4.4 g/l**  
**Harvest pH: 3.73**

**Bottling: July 17, 2010**  
**Alcohol: 14.5%**  
**Residual Sugar: 0.55%**  
**Bottling pH: 3.51**  
**Production: 477 cases**  
**Retail Price: \$20**

