



2007 Viognier

Harvest Date: Sept. 19, 2007

Bottling Date: April 3, 2008

Harvest Brix: 25.7

Alcohol: 14.5%

Harvest Acid: 4.9g/l

Residual Sugar: 0.55%

Harvest pH: 3.81

Bottling pH: 3.51

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. Then 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. Total production: 477 cases

We have had great success with using "Stelvin" cap closures rather than corks. We do not want the freshness of this wine to be hindered or compromised by a cork. The cap also allows us to bottle the wine using less sulfites because of lower oxygen transfer into the wine, which will enhance the fruit character and increase bottle aging capability. We hope that you will appreciate these efforts.

Description: The fruit aromas of light apricot, peach and light citrus are further enhanced with floral, mango and toffee. 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 of curry, ginger, fruit salsa or spicy Thai cuisine. The wine can also be enjoyed on its own or with anything that calls for rich, full bodied Vin Blanc

Please visit our estate winery and tasting room in scenic Lake County, open weekends, or anytime at www.ggwines.com.