



Mendocino County – McDowell Valley
2003 VIOGNIER

Harvest Notes:

The 2003 season started off quickly with no rain and warm conditions in February and March. Bud-break occurred in March and it appeared it would be an early harvest, but April delivered over 10 inches of rain which really set everything back at least two weeks. Much of the work done in the vineyards in February and March had to be done all over. The rest of the growing season was thankfully uneventful, but looking towards a two-week delay in harvest the vineyard team vigorously thinned the vines to get the crop to even maturation by mid-September.

Vinification

The Viognier and Roussanne were co-fermented in stainless steel tanks, and aged sur lees in the tank 4 months before being racked off the gross lees. The juice spent an additional 6 months in tank before bottling in July, 2004.

Tasting Notes

Persuasive aromatics lead to a crisp palate with ripe, tropical fruit flavors of apricot, lychee, and grapefruit. With excellent balance and a lingering finish, it smells and tastes of tangerine and pineapple with a hint of honeysuckle. A rich mid-palate serves to make this wine a wonderful companion to fresh trout and light sauced pastas.

Technical Notes

Varietal Composition:	80% Viognier, 20% Roussanne
Vineyard Location:	Mendocino County, California
Harvest Date:	September 17th, 2003
Analysis:	
Alcohol	14.8%
Residual Sugar	< 0.10
Total Acid	0.74 g/100ml
pH	3.55
Bottling Date:	July 7th, 2004
Total Case Production	250 cases
Release Date	September 1, 2004

for additional information:
National Marketing Company – Acme Wine Marketing
www.acmewinemarketing.com