



**2008 Late Harvest Viognier
Estate - El Dorado
ALDANZA**

Harvest

100% Viognier
Harvest Date: 7 & 16 Nov. 08
Harvest Brix: 40.0 degrees brix
pH: 4.10
Total Acidity: 0.48 gm/100ml

Wine

Alcohol: 11.5%
pH: 3.70
Total Acidity: 0.78 g./100ml
Residual Sweetness: 14.8%
Barrel Aging: none
Bottling Date: 7 Oct. 09
Cases Produced: 25 (375ml)

Winemaking Notes

The first harvesting of our Estate Viognier had four days of foot stomping and cold soaking. The grapes were pressed and fermented in stainless steel utilizing a specialty yeast that would highlight the floral qualities of the Viognier.

The second round of harvest was allowed to further dry on straw mats for seven days to approximate the style of Amorone and further intensify the luscious fruit. This picking was then pressed and added to the first picking to ferment.

Tasting notes

Our efforts were rewarded by a wine that displays a rich golden color highlighted by honeysuckle, peach and pear aromas. The texture is supple yet the acidity nicely balances the sweetness to give a clean lingering ripe pear finish.

This wine will accompany lighter desserts and would be a great match to a sampling of crisp Apple Hill apples and pears matched with local aromatic cheeses.