

WOFFORD ACRES VINEYARDS
2004 Late Harvest Viognier
Estate
El Dorado County

Harvest

100% Viognier
Harvest date: 10 October 04
Harvest Brix: 35.0 degrees brix
pH: 3.98
Total Acidity: 0.52 gm/100ml

Wine

Alcohol: 11.5%
pH: 3.68
Total Acidity: 0.68 g./100ml
Residual Sweetness: 15.2%
Barrel Aging: none
Bottling Date: 13 August 05
Cases Produced: 22 (375ml)

2004 allowed us to again produce a Late Harvest wine from our Viognier. The heat of the summer gave us an unusually early harvest, almost four weeks ahead of 2003.

After four days of foot stomping and cold soaking the Viognier was pressed and fermented in stainless steel utilizing a yeast that would highlight the floral qualities of the Viognier.

Our efforts were rewarded by a wine that displays ample 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.