



2013
ALDONZA
Late Harvest Viognier
Estate - El Dorado

Harvest

94.3% Viognier
5.7% Gewurztraminer
Harvest Date: 10 Nov. 2013
Harvest Brix: 42.0 degrees brix
pH: 4.36
Total Acidity: 0.48gm/100ml

Wine

Alcohol: 11.5%
pH: 3.90
Total Acidity: 0.78gm/100ml
Residual Sweetness: 15.0%
Barrel Aging: none
Bottling Date: 11 Nov. 2014
Cases Produced: 27 (375ml)

Winemaking Notes

The 2013 vintage was another drought year, with no real weather in sight. Given our success in the past, we harvested our fruit and allowed it to further dry on straw mats for 12 days, in an improvised style of Amoronè. The intent was to further intensify the luscious fruit. The fruit was then foot stomped for 7 days and pressed, fermented in stainless steel utilizing specialty yeast that would highlight the floral qualities of the Viognier.

Tasting notes

Our efforts were rewarded by a wine that displays pronounced apricot and butterscotch first impressions that lead to honeysuckle, citrus and orange blossom expressions. Mouth filling nectar and balanced acidity combine for an elegant and succulent 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.

Paul