



**2014**  
**ALDONZA**  
**Late Harvest Viognier**  
**Estate - El Dorado**

**Harvest**

100% Viognier  
Harvest Date: 30 Oct. 2014  
Harvest Brix: 42.0 degrees brix  
pH: 4.20  
Total Acidity: 0.45gm/100ml

**Wine**

Alcohol: 12.2%  
pH: 3.90  
Total Acidity: 0.78gm/100ml  
Residual Sweetness: 15.0%  
Barrel Aging: none  
Bottling Date: 8 Nov. 2015  
Cases Produced: 14 (375ml)

**Winemaking Notes**

The 2014 vintage was another drought year, with no real weather in sight. The fruit was foot stomped for 7 days and pressed, fermented in stainless steel utilizing specialty yeast, "71B", that would highlight the floral qualities of the Viognier and able to handle the high brix level.

**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