



2015
ALDONZA
Late Harvest Viognier
Estate - El Dorado

Harvest

100% Viognier
Harvest Date: 16 Oct. 2015
Harvest Brix: 40.0 degrees brix
pH: 4.20
Total Acidity: 0.45gm/100ml

Wine

Alcohol: 12.0%
pH: 4.05
Total Acidity: 0.78gm/100ml
Residual Sweetness: 14.9%
Barrel Aging: none
Bottling Date: 4 Nov. 2016
Cases Produced: 18 (375ml)

Winemaking Notes

The 2015 vintage was another drought year, with no real wet weather in sight. After harvest, the Viognier was foot stomped (by a diligent Kristina) for 8 days and pressed, then fermented in stainless steel utilizing specialty yeast, "Steinburg", that would highlight the floral qualities of the Viognier and be able to handle the high brix level.

Tasting notes

Our efforts were rewarded by a wine that displays pronounced apricot and pear impressions that lead to butterscotch 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