



## 2011 Viognier

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This R2 Viognier combines the honeysuckle aromatics and unctuous mouthfeel typical of the variety with bright acidity to keep it refreshing. Stone fruits like nectarine and peach mesh perfectly with minerality and toasted honey notes as the wine unfolds.

The 2011 vintage was a late, cool one resulting in a small harvest that produced many wines of that were of lower alcohol, with the fresh, pure aromatics we love. The Santa Ynez Valley area was particularly successful in this regard.

We think our Viognier is particularly well-suited to lighter cuisine and just sipping on its own.

### TECHNICAL SPECIFICATIONS

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VINTAGE:  
2011

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TOTAL ACIDITY (TA):  
7.50

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VARIETAL:  
Viognier

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PH:  
3.38

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APPELLATION:  
Santa Ynez Valley

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FERMENTATION:  
Partial malolactic fermentation

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CASE PRODUCTION:  
95 cases

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BARREL AGING:  
8 months

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ALCOHOL CONTENT:  
14.30%

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BARREL COMPOSITION:  
Neutral French Oak

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