



Wattle Creek 2009 Viognier
Sonoma County, Alexander Valley

Winemaker Notes

Initially, aromas of pure, fresh, juicy-ripe apricots and apricot puree are vivid and refreshing. Secondary notes of mandarin orange, honey suckle blossoms and ripe-fleshy stone fruits help to weave a beautiful aromatic tapestry. In the mouth, gobs of plump, ripe apricots repeat over and over, with floral notes, sweet vanilla and zesty mandarin orange filling in the background. A tight line of acidity keeps the wine focused and a balanced contrast to the rich, lush taste.

Vintage & Winemaking

The dry season of 2008 was followed by an even dryer growing season in 2009! The low rainfall totals for the past two vintages meant the vines would have less soil moisture available, thus going into early season water deficit. It was crucial to manage water early, keeping the vines healthy and assuring a flavorful crop! The vintage was relatively cool which allowed the grapes to ripen slowly, and flavors to accumulate and concentrate. These grapes were harvested in September, with beautiful weather patterns for the summer months, and well ahead of the late heat spikes and subsequent rain. The consistent cool weather allowed us to take a measured approach to the Viognier, picking only when the perfect ripeness was achieved!

After achieving the desired flavors on the vine, this Viognier was harvested by hand into picking bins in the middle of the night while the grapes were cold in an effort to preserve the delicate flavors and aromas that are key to this varietal. The fruit was received in the cellar in small bins where the grapes were pressed to tank, and immediately chilled and settled prior to fermentation. After the cold juice was settled, it was racked off of its "gross lees" to prepare for fermentation. The fermentation was initiated in tank at cool temperatures and the juice was then transferred to French Oak barrels to finish out. This wine was then aged "sur lies" with periodic stirring until just before taking it out of barrels to prepare for bottling. The final blend was completed soon thereafter to capture the lovely, fresh qualities of the variety.

Appellation	Alexander Valley
Variety/Blend	Viognier 100 %
Vintage	2009
Oak Maturation	100%
New Oak	15%
Alcohol	14.4 %