



Dry Creek Valley Viognier 2022



APPELLATION: Dry Creek Valley

ALCOHOL: 14.5%

PH: 3.4

T/A: 6.4 G/L

ABOUT THE VINTAGE

The 2022 growing season resulted in excellent quality fruit. After years of drought, substantial winter rain was followed by dry conditions through March. Spring brought mild and cooler temperatures with bud break beginning in March. September saw a week of triple digit heat days accelerating harvest for a number of varieties. White wines from 2022 have perfect acidity, freshness and have remarkable flavor and texture.

CONVERSATIONS WITH THE WINEMAKER

Each block of Viognier was harvested individually by hand at night to preserve the delicate flavors. The fruit was sent directly to press. After fermentation, the wine was aged in neutral French oak barrels for two months.

TASTING NOTES

Fresh floral notes waft from the glass with a layer of honeycomb and peach. This is a refreshing wine with a plush palate and flavors of stone fruit mixed with lime zest and grapefruit. Bright and crisp, the rich finish has a lovely mineral characteristic.