

2020
VIOGNIER



HALTER RANCH



Blend: 100% Viognier

Harvest Date: 9/6/20

Fermentation: Fermented in neutral French oak barrels. The barrels were stirred once per week for the first two months after finishing primary fermentation to incorporate the lees (battonage). This wine did not undergo malolactic fermentation.

Aging: Aged 'Sur Lie' eight months in the same vessels it was fermented in.

Alcohol: 14.1%

pH: 3.65

TA: 5.7 g/L

RS: 1 g/L

Bottled: July 6, 2021

Production: 500 Cases

TASTING NOTES:

Our 2020 Viognier features classic aromas of honey, marmalade, white peach, and a hint of floral notes. The palate is juicy and rich upon entry. Flavors of Anjou pear and apricot combine with balanced acid to create a complete wine perfect for food or on its own.

Pair with bold cheeses, seafood, and cream-based pastas.