



2012 VIOGNIER

ESTATE GROWN AND BOTTLED
SANTA YNEZ VALLEY

Winery History

Our wines are made from sustainably farmed grapes that are 100 percent estate grown, produced and bottled. With over 40 years of grape growing experience in the Santa Ynez Valley, our winemaking and vineyard teams meticulously farm our vineyard to focus on terroir-driven wines. We began growing Rhône varieties in 1978 when we were the first to plant Syrah in Santa Barbara County. Since then, we have learned that grape varieties planted in the Rhône Valley of France are best suited to our estate.

Our Estate

Purchased in 1972, our vineyard soils are composed of Chamise Loam and Chamise Shaly Loam. They are well-drained soils that developed over gravelly beds of silt, clay, shale rock and other sandy water-deposited materials. These soils are on dissected high terraces (or mesas) with elevations of 1500 feet above sea level. This high elevation provides cooler nights, which translates into wines retaining their natural acidity. Since 1997, the winery has replanted more than half of its original vines with high-density plantings of Rhone varietals with new rootstock and clone combinations.

Growing Season and Harvest

2012 was a fantastic year for growing grapes in the Santa Ynez Valley. We had average rainfall in the winter months and a mild spring allowing for perfect bloom and set conditions. Summer was a touch cooler than average, permitting great flavor development at lower sugar levels. The harvest began right on schedule in early September and with stunning growing conditions continued until the first week of November.

Winemaking

After we hand harvested this Viognier, it began fermenting in stainless steel tanks. Halfway through fermentation it was transferred to neutral French oak barrels that were over 10 years old. The wine was then aged for three months, but was not allowed to go through malolactic fermentation. This short barrel aging allows the wine to build texture and mouth-feel while retaining its brightness.

The Wine

Viognier is a white grape variety indigenous to the Rhône Valley of France. We are so taken with this beautifully aromatic varietal that we have dedicated 20 acres of our estate vineyard to Viognier.

Our Viognier has aromas of honeysuckle and white peach. The palate has notes of ripe apricot, lemon-lime, melon, lychee and a lingering touch of minerality, a signature characteristic of our vineyard.

— Eric, Kristin, Agustin, Ruben, Jose, Angel, Gregorio & Ramirez

Winemaking and Vineyard team



TECHNICAL NOTES

Vineyard Blocks	Zaca Mesa Vineyards, Cushman C&E, Foxen A&B1
Composition	100% Viognier
Harvest	September 10 – 29, 2012
Cooperage	3 months in French oak, all 10+ years old
Bottled	April 24, 2013
Total Acidity	0.713 g/100mL
pH	3.11
Alcohol	14%
Production	3440 cases