



"Seth Kunin's winemaking style offers the elegance and complexity found in top-class French wines, as well as the sweet, ripe, tasty fruit the better California offerings routinely possess".
... Robert Parker

2006 KUNIN WINES VIOGNIER, STOLPMAN VINEYARD

Santa Ynez Valley

This is viognier at its herbaceous best. Instead of being like so many other domestic viogniers that are trying to be chardonnay this really is viognier strutting its stuff. Honeysuckle, jasmine and blood oranges are all up front and on display here, but this is spicy rather than sweet. Perfect for various asian foods, or a new twist on a patio white. (Bryan Brick, K&L). 520 cases made." (3/31/06)

90 points Robert Parker's *The Wine Advocate*, Issue 172, August 2007

"I have always enjoyed Kunin's Viognier from the Stolpman Vineyard, and the 2006 reveals a beautiful poached pear, honeysuckle, and peach-filled style with more minerality than most California Viogniers. Medium to full-bodied with loads of fruit, good structure as well as delineation, this beauty should be enjoyed over the next 1-3 years."

Varietal Composition: Viognier 100%

Vineyard: Stolpman Vineyards – located in Ballard Canyon in the Santa Ynez Valley, Stolpman has quickly become one of the most respected vineyards in the region. This is due to both its unique location and vineyard manager Jeff Newton – one of the most respected grape growers in the state. We source viognier from Stolpman vineyards, as we have since our first vintage

Alcohol: 14.6%



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***** FACT SHEET *****

2006 Stolpman Vineyards viognier

VARIETAL(S): 100% viognier

APPELLATION: 100% Santa Ynez Valley

VINEYARD(S): 100% Stolpman Vineyard

BRIX AT HARVEST: 24.2

PH: 3.63

TA: 5.69 g/L

ALCOHOL: 14.6%

COOPERAGE: Neutral oak and stainless steel barrels – no new wood. Barrel aged (sur lees) for 6 months.

FERMENTATION: Whole-cluster pressed, cold settled, barrel fermented in neutral oak and stainless steel barrels with VL3 yeast. No malolactic fermentation.

PRODUCTION: 425 cases

RECOMMENDED RETAIL: \$28.00

WINEMAKER'S COMMENTS: From a two-acre block at Stolpman Vineyards in Ballard Canyon, this wine consistently shows an amazingly rich mouthfeel and textbook viognier bouquet without becoming cloying or “over the top.” A tribute to the vineyard.

TASTING NOTES: Varietal viognier nose, with stone fruit (apricot, peach) and floral (orange blossom) overtones. Very rich on the palate, with white peach, citrus and mineral flavors and a persistent finish.