

WESTERLY VINEYARDS

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2006 VIOGNIER

Santa Ynez Valley

Tasting Notes

Our Viognier grapes are picked fairly ripe, to ensure the development of the intense floral and fruit aromas that truly distinguish the varietal. The 2006 Viognier begins with an elegant floral bouquet, suggesting orange blossoms, honeysuckle and hints of citrus and stone fruits. Ripe peach and exotic tropical fruit flavors unfold with a full, creamy texture. The creaminess is ultimately balanced by bright acidity that brings about a crisp, clean finish.

Winemaking

The grapes were whole-cluster pressed and the juice was cold settled prior to fermentation. The wine was fermented in neutral French oak barrels, with a small balance fermented in stainless steel barrels. The use of neutral oak barrels enabled the development of a full textural profile while avoiding aggressive oak flavors that would otherwise overwhelm the wine's delicate varietal nuances. The lees were stirred regularly during aging to further encourage a rich, rounded mouthfeel.

Varietal Composition

Viognier 100%

Vineyard

Westerly Estate

Brix at Harvest

25.2

Aging Method

6 months
Neutral oak barrels
(100%)

Final Analysis

pH 3.52
TA .64
Alc. 14.7%

Cases Produced

595



