



## Viognier

Cienega Valley

*Round and highly viscous, the Viognier shows aromas and flavors of melon, pear and apricot with great extraction and crisp acids. The fruity finish lingers long on the palate. Serve with chicken entrées, pasta with cream sauce or a cheese plate.*

### Technical Data

**Appellation:** Cienega Valley

**Varietal content:** 100% Viognier

**Yield:** one ton per acre

**Finished alcohol:** 15.9%

**pH:** 3.18

**Total acid:** 7.8g/L

### Vineyards

DeRose Vineyards was established on land with wine history dating back to the 1850s when Theophile Vaché produced the estate's first vintages. The winery changed hands many times over the years and was eventually purchased by the DeRose, Cedolini and Miller families in 1988. Before long, Winemaker Pat DeRose rescued several acres of abandoned vines from the clutches of tall weeds and thistles, including three acres planted before 1900 that were grafted to Viognier in 1994.



The ancient Viognier vines are dry-farmed in deep sandy-loam soils on terraced hillsides. On average, they produce less than one ton per acre. With such low yield, most wineries would replant to a more lucrative grape variety. However, even the company accountant might reconsider pulling these vines after tasting the concentration and viscosity of DeRose Viognier.

Vines are aggressively pruned to attain proper balance, often with two or three growing seasons in mind. Leaf removal in the fruit zone acclimates grape skins to sunlight and enhances their color.

Cienega Valley is an elevated pocket in the Gabilan Mountains 1,100 feet above sea level. The region's warm, dry conditions are interrupted each day by cool air flowing from Monterey Bay, 25 miles west. The Gabilan Range is high enough to protect vines from direct contact with the cold coastal air, but low enough to allow breezes to mitigate the heat of summer afternoons. Rainfall averages 15 inches per year and fog is rare. This temperate climate is well suited to producing intense fruit flavors.

### Fermentation

The juice, created by whole-cluster pressing, was moved to stainless steel tanks where it was settled for 24 hours. Next, it was racked into neutral French oak barrels for fermentation on native yeasts. Secondary fermentation was induced in all barrels; then each was stirred three times per week during nine months of sur lie aging. The wine was consolidated and bottled after minimal fining and filtration.