



DEROSE

WINERY

Viognier

FERMENTATION

Grapes from our Viognier are harvested in the early morning to keep cluster temperatures cool. Grapes are whole cluster pressed, allowed to settle 48 hours, then racked into neutral French oak barrels where the wine undergoes native yeast fermentation. Lees are stirred weekly for 4-6 weeks, then bi-weekly for another 2-3 months. Wine is kept in barrel 8-10 months prior to being bottled un-fined and unfiltered. Wines are held 1-2 years prior to release.

TASTING NOTES

Our Viognier has intense aromas of white peach, apricot and a touch of honeysuckle. Its round viscous mouthfeel fills your mouth as you taste the stone fruit and a hint of minerality on the finish. This big white makes it suitable for scallops, prawns, clam chowder, creamy cheeses, dried fruits and even sweetbreads. It is suitable for aging an additional 5-6 years.

TECHNICAL DATA

Appellation:	Cienega Valley
Varietal content:	100% Viognier
Yield:	3/4 tons per acre
Finished alcohol:	14.3%
pH:	3.59
Total acid:	5.3g/L
Residual Sugar:	0.25g/L
Organically Farmed:	Yes
Bottling:	Unfined and unfiltered
Vegan Friendly:	Yes

