



Mendocino County – McDowell Valley
2006 VIOGNIER

Harvest Notes:

It was a great harvest with warm, ideal conditions for the balance of the growing season. The weather turned cold toward the end of harvest, but all the whites were picked at optimum ripeness by the end of September with near-perfect balance, great varietal characteristics, and very clean.

Vinification

The Viognier and Roussanne were co-fermented in stainless steel tanks, and aged sur lees in the tank 4 months before being racked off the gross lees. The juice spent an additional 6 months in tank before bottling in March, 2007.

Tasting Notes

Persuasive aromatics lead to a crisp palate with ripe, tropical fruit flavors of apricot, lychee, and grapefruit. With excellent balance and a lingering finish, it smells and tastes of tangerine and pineapple with a hint of honeysuckle. A rich mid-palate serves to make this wine a wonderful companion to fresh trout and light sauced pastas.

Technical Notes

Varietal Composition:	80% Viognier, 20% Roussanne
Vineyard Location:	Mendocino County, California
Harvest Date:	September 19th, 2006
Analysis:	
Alcohol	15.0%
Residual Sugar	< 0.10
Total Acid	0.58 g/100ml
pH	3.58
Bottling Date:	March 13, 2007
Total Case Production	300 cases
Suggested Retail	\$20.00

McDowell Valley Vineyards
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