



2013 OREGON WINERY OF THE YEAR  
TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | SYRAH

## 2013 VIOGNIER

---

ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 19 September 2013

At harvest: Sugar; 25.6° brix

Varietal Composition: Viognier 100%

At bottling: Sugar; nil

pH; 3.59

TA; 6.59 grams/liter

Cooperage: Stainless Steel

Closure: Screwcap

Bottling date: 26 February 2014

Alcohol: 14.9% by volume

Case Production: 249 (750 mL)

S R P: \$25.00 (750 mL)

Awards, Ratings & Reviews:

*Best of Class/Gold Medal*, 2014 Pacific Rim Wine Competition

*Silver Medal*, Great Northwest Wine Competition

## TASTING NOTES

---

Crafting a Viognier that performs a balancing act between freshness and richness has always been our goal. To achieve this requires an ideal terroir that produces beautifully ripe fruit, concentrated flavors and balanced acidity. Whole cluster pressing captures the fruit at its freshest, while sur lie aging bolsters the full bodied, viscous finish. Aromas ranging from apricots, papaya, orange peel and wet stone to more floral expressions like honeysuckle and rose petal are mirrored on the palate. This dry, elegant Viognier will develop well over many years.