



WOFFORD ACRES VINEYARDS

2003 Wofford Acres Vineyards
Estate / El Dorado
Late Harvest Viognier

Harvest

100% Viognier
Date: 11 November 2003
Brix: 35.0 Degrees Brix
pH : 3.68
Total Acidity: 0.65 grms. / 100ml

Wine

Alcohol: 11.5%
pH : 3.85
Total Acidity: 0.58 grms. / 100ml
Residual Sweetness: 15.2 Brix
Date Produced: 5 May 2004

The variety Viognier is originally from the Rhone area of France. However, it is finding a new home here in California. Traditionally made as a dry lightly fragrant white wine, we chose a different direction.

When we moved in during the first part of September 2003 I realized that the Viognier we had was too ripe and high in sugar to make a dry wine. Drawing on my experience in making Late Harvest Rieslings and Gewurztraminers, we had lemons and we were going to make lemonade.

We waited until the 11th of November (Veteran's Day) for the sugars to reach the elevated ripeness of 35 degrees brix. Also, the black bears that inhabit the American River Canyon (that we overlook) had discovered our sweet morsels and were devouring about forty pounds a night.

We picked the fruit into our fermenters and diligently stomped them every day for five days to try to get some juice flowing from the dried clusters. After pressing the juice was fermented in stainless steel to a residual sweetness of 15.2 degrees brix.

Mike Dunn of the Sacramento Bee described the Late Harvest Viognier as "apples and apricots jammed into a bottle." Luxuriously sweet yet silky across the pallet the wine delivers flavors that match the opulent aromas. Match with fresh fruit for a summer evening's dessert or a rich cheese cake to take the edge off a cool fall night. This wine will also stand alone as a perfect ending to any day.