



**2007 Late Harvest Viognier  
Estate / El Dorado  
ALDANZA**

Harvest

100% Viognier  
Harvest Date: 23 Nov. 07  
Harvest Brix: 36.5 degrees brix  
pH: 4.10  
Total Acidity: 0.48 gm/100ml

Wine

Alcohol: 11.3%  
pH: 3.68  
Total Acidity: 0.88 g./100ml  
Residual Sweetness: 14.8%  
Barrel Aging: none  
Bottling Date: 11 Nov. 07  
Cases Produced: 11 (375ml)

After four days of foot stomping and cold soaking the Viognier was pressed and fermented in stainless steel utilizing a specialty yeast that would highlight the floral qualities of the Viognier.

Our efforts were rewarded by a wine that displays a rich golden color highlighted by honeysuckle, peach and pear aromas. The texture is supple yet the acidity nicely balances the sweetness to give a clean lingering ripe pear finish.

This wine will accompany lighter desserts and would be a great match to a sampling of crisp Apple Hill apples and pears matched with local aromatic cheeses.