



2017
ALDONZA
Late Harvest Viognier
Estate - El Dorado

Harvest

100% Viognier
Harvest Date: 31 Oct. 2017
Harvest Brix: 32.0 degrees brix
pH: 4.10
Total Acidity: 0.45gm/100ml

Wine

Alcohol: 12.0%
pH: 3.96
Total Acidity: 0.78gm/100ml
Residual Sweetness: 12.0%
Barrel Aging: none
Bottling Date: 8 Nov. 2017
Cases Produced: 55 (375ml)

Winemaking Notes

The 2017 vintage was a bountiful year. The rains did come and even with untimely spring frost, the fruit set was exceptional. We picked a bit earlier this year in an effort to beat the bears to the fruit. The Viognier was foot stomped (by a diligent Kristina) for 7 days and pressed, then fermented in stainless steel utilizing specialty yeast, "Steinberg", that would highlight the floral qualities of the Viognier and be able to handle the high brix level.

Tasting notes

Our efforts were rewarded by a wine that displays pronounced apricot and pear impressions. Mouth filling with luxurious flavors of ripe apple and pear, the wine finishes balanced by sweetness and acidity. 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.

Paul