



**2020
Soñando
Viognier
Estate – El Dorado**

Harvest

100.0% Viognier
Harvested: 12 Sept. 2020
Sugar: 23.2 degrees brix
pH: 3.80
Titratable acidity: 0.66 gm/100ml

Wine

Alcohol: 13.6 %
pH: 3.68
Titratable acidity: 0.68gm/100ml
Residual sugar: dry
Malolactic fermentation: no
Barrel aging: 8 months in 3 year
old French Oak
Bottling Date: 4 June 2021
Production: 48 cases

WINEMAKING NOTES

Soñando means “dreaming” in Spanish and continues our LaMancha theme. Plenty of rain, albeit late spring rain, with some spring frost were challenges. Diligent canopy management, leaf pulling and cluster exposure helped bring the fruit to perfect ripening.

The fruit was destemmed and pressed, then settled and barrel fermented with the Steinberg strain yeast. Lees stirring helped add depth to the fragment aromas.

TASTING NOTES

Aromas of rose petals and lemon peel are backed by an interesting minerality. Perfumed spice and floral qualities carry throughout the flavors. The wine finishes clean and crisp with a gently oaky impression. Great for spring and summer enjoyment, this wine will accompany all hard cheeses, lighter pasta, chicken or fish dishes.

Paul