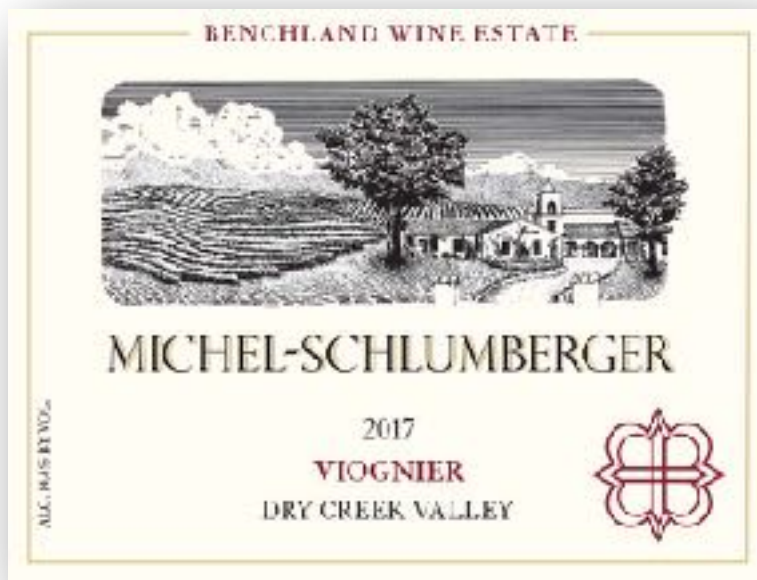


Michel-Schlumberger

2017 Viognier Dry Creek Valley



Varietal Composition: 100% Viognier

The Vineyard: The vigor-limiting rootstock and limited irrigation on our small hillside block of Viognier yield intense fruit flavors from smaller berries. These grapes were harvested when they were very ripe to create a very full and richly textured wine.

Vintage: Moderate temperatures with no rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

Harvest: September 7th, 2017 Average brix: 27.5 pH: 3.65 TA: 0.69 g/100ml

Fermentation: The grapes were picked in the cool morning and immediately pressed. After settling, the clear juice was racked into stainless tank and fermented at a very cool temperature to retain fresh fruit flavors.

Cooperage / Aging: The wine was barrel fermented and aged 8 months in neutral French oak barrels.

Sensory Notes:

Color: Golden straw

Aromas: Fresh peach, wildflowers

Palate: Concentrated fresh floral and peach flavors. Full, rich finish

Bottling Date: May 14, 2018

Cases Produced: 139

Final Technical Info: pH: 3.77 TA: 0.61 g/100ml Alc: 14.8%