



2013 STEELHEAD RUN VINEYARD VIOGNIER APPLEGATE VALLEY

VINEYARDS

At 1250 feet above sea level in the Applegate Valley, west of Jacksonville, Steelhead Run Vineyard is situated on the banks of the Applegate River. Its soils consist of river rock mixed with sandy loams which provide excellent drainage. The vineyard is a 26-acre site of which 15-1/2 acres are currently planted to Syrah, Tempranillo, Viognier, Chardonnay, Riesling, and Merlot. It was originally planted in 1993 and is owned and managed by Ron Burley.

VINTAGE

Warm temperatures and ideal growing conditions throughout late-September were brought in check by the remnants of a Japanese typhoon that dumped several inches of rain into the Pacific Northwest at the end of the month. The Applegate Valley got off very easy with minimal amounts of rain that didn't really affect the grapes at all. The weather improved over the next week and after waiting a few weeks for the grapes to lose some of their moisture we picked the Viognier in early October. We found no instances of disease pressure and the fruit had excellent ripeness and flavor.

WINEMAKING

The Viognier was picked from Steelhead Run Vineyard on October 10th and then crushed and destemmed into fermenters to soak overnight on the grape skins to extract the abundant aromatics. The grapes were then pressed off and the juice was left to settle overnight. The settled juice was racked to Acacia barrels and inoculated with Epernay II and Cross Evolution Yeasts and fermented to dryness. The wine was sulfured, fined, and made heat and cold stable during the first few months of 2014. The final wine was then sterile filtered and bottled on March 24th of 2014.

TASTING NOTES

Lovely aromas leap from the edge of the glass of apricots and honeysuckle. Luscious flavors of nectarine and hints of nutmeg develop into a viscous and soft mouthfeel seems to sail on forever. Enjoy pairing this white with your favorite roast turkey recipe.

TECHNICAL INFORMATION

ACCOLADES

91 Points – Wine Enthusiast
Editor's Choice

APELLATION

Applegate Valley

VINEYARDS AND CLONES

Steelhead Run – Clone 642

COMPOSITION

100% Viognier

FERMENTATION AND AGING

5 months in 33% new French Acacia
Billon

ALCOHOL

13.8%

PH

3.57

PRODUCTION

75 cases

BOTTLING DATE

March 2014

RELEASE DATE

May 2014

SUGGESTED RETAIL PRICE

\$19