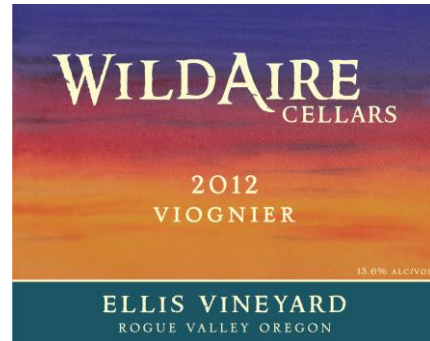


2012 Ellis Vineyard Viognier

75 cases produced

Tasting Notes

Powerful aromas leap from the edge of the glass of Mangos, bananas, apricots, and honeysuckle. Luscious flavors of nectarine and mango and a viscous and soft mouthfeel are counterbalanced with refreshing acidity and a long finish. Enjoy pairing this exciting white with your favorite spicy Asian dish.



Winemaker Notes

The Viognier was picked from Ellis 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 tank and inoculated with Cross Evolution Yeast and fermented to dryness. The wine was sulfured, fined, and made heat and cold stable during the first few months of 2013. The final wine was then sterile filtered and bottled on March 18th of 2013.

Vineyard

Ellis Vineyard - Rogue Valley, Oregon - 100%

Set at 1650 feet above sea level, at the base of the foothills just west of Medford, Oregon, Ellis Vineyard is situated in the middle of an alluvial fan of soil consisting of rocky sandy loam thus providing excellent drainage for the grapes. The vineyard is a 26-acre site of which 15-1/2 acres are currently planted to Syrah, Tempranillo, Viognier, Pinot Gris, Merlot, Cabernet Sauvignon, and Cabernet Franc. It was originally planted in 1997 and is owned and managed by Dick and Pat Ellis.

Chemistry

pH = 3.59

TA = 6.2g/L

Residual Sugar = 0.8%

Free SO₂ at bottling = 25ppm

Alcohol = 13.6%

Retail \$20