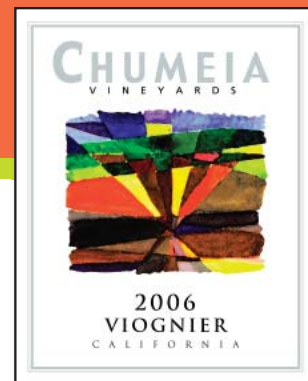


2006 | **VIOGNIER** |
California



The Vintage

The 2006 growing season in Madera County was warmer than usual, which Viognier is very well suited for. Through careful vineyard management, the 2006 crop offered great acid levels and varietal characteristics. The fruit needed only minor adjustments in the vineyard through watering applications to bring the acid levels into the correct balance with the sugar levels.

The Wine

The Viognier did not undergo any malo lactic fermentation. Thus, all of the natural malic acid was retained. This wine is 100% stainless steel aged with out any oak aging. We feel that due to the viscous nature of Viognier, any ml would only make this delicate, floral and fruity wine wind up out of character and lost in a sea of average wine.

The Good Stuff

Viognier lends itself to grilled foods, fresh salads, seafood and fresh fruits. Try this Viognier with grilled scallops, Indian spiced chicken salad and Caribbean crabcakes.



Winemaker Commentary

"This vintage is 100% Viognier, 100% stainless steel fermentation, no malo lactic fermentation and no oak...just great Viognier! Take in big aromas of lush stone fruits like peaches, apricots and nectarines and a hint of Lychee nut. The mouth feel and flavor begins with the stone fruit flavors followed by lush texture and a powerful finish. Enjoy!"

Winemaker,
Lee Nesbitt

The Facts

VARIETAL COMPOSITION
100% Viognier

APELLATION
California

VINEYARDS
Simpson Vineyard, Madera County

HARVEST DATES
September 20, 2006

HARVEST BRIX
25.9

FINISHED ALCOHOL
14%

RESIDUAL SUGAR
.77%

TOTAL ACID
.57

pH
3.5

FERMENTATION
100% Stainless Steel

BOTTLING DATE
June 25, 2007

TOTAL PRODUCTION
800 Cases

RELEASE DATE
July 15, 2007

WINEMAKER
Lee Nesbitt