

Twisted Oak



CALAVERAS COUNTY
VIOGNIER
2 0 0 7

2007 Calaveras County Viognier

Gold Medal, West Coast Wine Competition!
(2006 vintage)

TASTING NOTES

“It’s like going into a department store, and before you can say ‘Stop!’ some perky thing in a floral print blasts you with the latest from Yves St. Ralph!” Not this Viognier! Sure, you will detect hints of **jasmine and gardenias**, but apricot and lemon take center stage upstairs in the Aroma Dept. Meanwhile, in the Flavor Dept. (1st floor, just past **Lingerie**), you’ll taste those **apricots and lemons** along with a touch of **spice**. Perfect for your holiday, or everyday, shopping experience!

PRODUCTION NOTES

This blend of Viogniers is from 4 different vineyards. 2007 in Calaveras started out with a very dry winter but cold temperatures kept the vines from starting budbreak until mid-March. As the 2007 summer progressed, we had a few heat spikes here and there but all in all we had fairly **consistent weather** which helped the fruit ripen slowly and evenly. The result is that the wine shows a lot of minerality along with jasmine and apricot flavors. In addition, the abundance of flavor development at lower sugar levels allowed us to harvest these lots with very **high natural acidity**. The aromatics of Viognier are housed in the skin and pulp so at the winery, the fruit was de-stemmed and then pumped to the press where it soaked on the skins for an hour in order to gain some complexity. The fruit was then pressed to remove the clear juice from the skins and seeds. After pressing, the wine was inoculated with a Rhone yeast strain and the yeast monitored throughout fermentation to ensure optimal yeast viability. 35% of the juice was fermented in older French Oak barrels, 10% in newer French oak barrels and the remaining 55% fermented in a stainless steel tank. After 14 days and near the end of primary fermentation, we began **stirring the lees** (sediment and expired yeast cells) every other week to enhance mouthfeel. It then spent 6 additional months in neutral French oak before being bottled.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

42% Viognier from Frog’s Tooth Vyd
18% Viognier from Tanner Vineyard
17% Viognier from Villa Vallecito
23% Viognier from Sumu Kaw Vyd

Harvest Date:

For 4 lots? Are you kidding???

Oak Program:

10% new French oak
35% neutral oak
55% stainless steel

Food Pairings: He said creamy! Soft creamy cheeses, BBQ’d Chicken, Spanish or Asian dishes

Still Confused? Don’t be! Just check out our “Geek Sheet Cheat Sheet”

