



2010 Calaveras County Viognier

TASTING NOTES

“It’s like going into a department store, and before your 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 **green apple**, but apricot and **lilac** take center stage upstairs in the Aroma Dept. Meanwhile, in the Flavor Dept. (1st floor, just past **Lingerie**), you’ll taste those **apricots** along with **citrus and pear flavors**, finishing up with **racy acidity**. Perfect for your holiday, or everyday, shopping experience!

PRODUCTION NOTES

2010 in Calaveras started out with a very **cold and wet winter**. It seems that rain fell for quite a few months. Once the rains stopped we had really cloudy grey weather well into late June, thereby delaying bloom. The summer never really warmed up significantly and ripening got slower and slower. Even into August where we typically get heatwaves, there was no **heat** to be found. Consequently the Viognier harvest, which typically happens in late August, didn’t come around until **late September**.

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 for separation from the skins. 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. 30% of the juice was fermented in older **French Oak barrels** and the remaining 70% fermented in a stainless steel tank. After 12 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 4 additional months in stainless steel before being bottled.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

100% Viognier from Dalton Vineyard

Harvest Date:

September 21, 2010

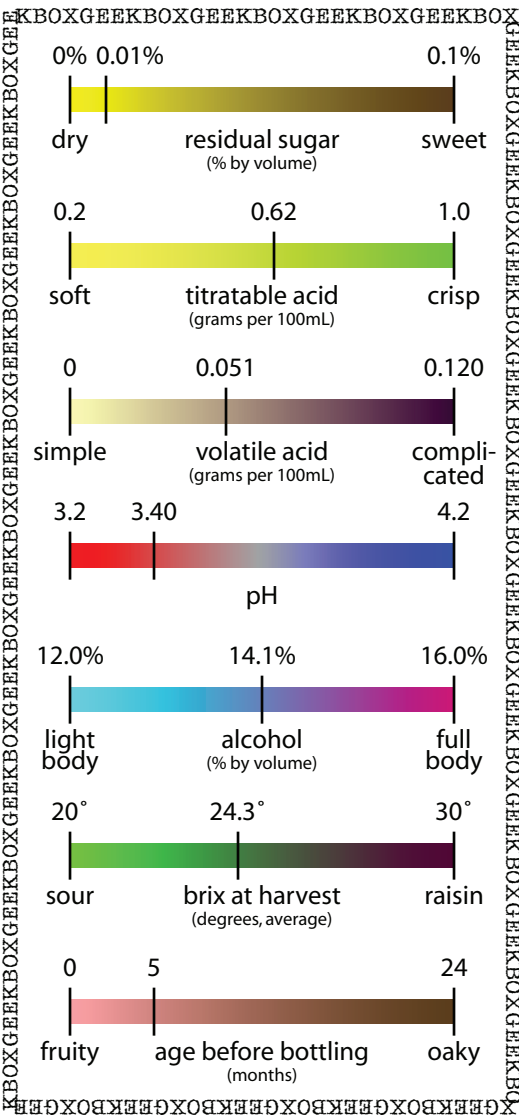
Oak Program:

30% neutral oak
70% stainless steel

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

Suggested Retail Price: \$19

480 cases produced.



Scan this handy “QR code” to the left with your smartphone to access the product page!

twistedoak.com/viognier

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