







2022 VIOGNIER

DOS VIÑAS VINEYARD

The Viognier is Estate Grown in our CCOF Organic Certified Dos Viñas Vineyard on the eastside of Paso Robles. Viognier is a great alternative to Chardonnay; it is full-bodied and displays tropical fruit aromas and flavors. This Viognier would be great to enjoy with your favorite poultry or fish plate along with roasted vegetables. The trick to pairing food with Viognier is to fully respect its delicate floral notes and medium acidity.

- NIELS & BIMMER UDSEN, Founders

HARVEST NOTES:

After 40 harvests one would think all possibilities would have been exhausted and there would be repeat scenarios. I may have to do another 40 to see that happen! Vintage 2022 started with enormous potential for an average yield but with superior quality. The spring was warm, bloom and set saw no bad weather and the summer began perfectly. Our cluster counts were good, and the weather portended for an early harvest. But... there is always a but, just as the berries were sizing up a tremendous heat wave settled in over California and the vines struggled; the berries stayed small, and the yields shrunk. Harvest was still early. The resulting wines though are looking amazing with deep color and wonderful ripe fruit flavors. Our grapes stood up to Mother Nature to bring you bright whites with tons of flavor and reds of uncompromising complexity.

WINEMAKER NOTES:

Viognier has complex aromatic characters that are best expressed when the fruit is not allowed to become over ripe. Fermentation is carried out at a cool temperature so that yeast volatile byproducts interact with fruit components. Sur lie aging elevates the body by releasing yeast breakdown products over time. No oak aging or blending occurred with this wine as it can stand well on its own. The desired goal for this wine is to be dry, crisp and aromatic.

- TOM MYERS, Winemaker

TASTING NOTES:

APPEARANCE: Light golden

AROMA: Honeysuckle, white peaches, dried pineapple and melon PALATE: Big middle palate, honeydew, green apple and peaches

TECHNICAL NOTES:

VARIETAL: 100% Viognier VINEYARD SOURCE: Dos Viñas AVA: Paso Robles

HARVEST DATE: September 14, 2022 BOTTLING DATE: July 17, 2023

HARVEST SUGAR: 23° brix OAK: N/A OAK AGE: N/A

ALCOHOL: 13.0% TA: 0.57 g. 100ml pH: 3.59

