

2017 Roussanne Viognier

DRY CREEK VALLEY | SONOMA COUNTY

The microclimate at our home ranch is well suited for southern Rhône varietals – red and white both excelling equally – when combined with thoughtful vineyard management. Our mélange of Roussanne Viognier combines two assertive varieties into an expressive wine overflowing with aromatics and texture.

THE VINTAGE

This year’s harvest was a bit unusual. Winter gave us twice our normal rainfall ending a five-year drought and explosive canopy growth. Summer was hot with several days above 100 degrees yielding vigorous shoot and leaf growth. A devastating fire in our region ended our season bringing a dramatic year to a close. Despite all this, the grapes fared well and are showing concentrated, bright flavors in the wine.

WINEMAKING NOTES

Roussanne is the “Goldilocks” of white varieties demanding much attention to canopy management and sun exposure. Viognier is a bit more obliging but still requires a careful eye through the growing cycle. Phased picking brought natural acid, alcohol balance, and layers of aromas/flavors. Whole-cluster pressing with limited controlled skin contact ensured balance. Cool fermentation with lees contact in both tank and barrel added mouthfeel texture and allowed natural settling minimizing wine handling prior to bottling. No malolactic fermentation. The wines are given targeted air exposure through 500L puncheons.

THE WINE

These thick-skinned varieties bring a natural golden color to the wine. The bouquet is exotic spice, honey, and lemon meringue that flows beautifully to stone fruit flavors including white peach and apricot plus vanilla bean, lemon curd, orange blossom honey, and a hint of pencil shaving. Rhône whites perform well with bottle aging and this one is no exception. There’s a rich mid-palate structure, natural tannins, punctuated acidity preserving the youthful grip, and a lengthy finish. One sip triggers your desire to pair this with food. We recommend roast chicken with truffle powder under the skin or your favorite curry sauce. It can punch back to any dish that has a little heat. Try it with anything you’d serve with a Chardonnay, you’ll be pleasantly surprised. This wine will continue to be glorious through 2023-2025.

TECHNICAL NOTES

HARVESTED | BOTTLED.....September 4 – October 19, 2017 | May 3, 2018
 APPELLATION.....Dry Creek Valley, Sonoma County
 VINEYARDS.....100% Wine Creek Ranch, Quivira’s home vineyard, CCOF-certified organic.
 COMPOSITION.....80% Roussanne, 20% Viognier
 FERMENTATION.....80% fermented and aged in neutral French oak and acacia barrels; 20% stainless steel fermentation.
 BARREL AGING.....60 gallon and 500L French oak and acacia barrels; 15% new, 85% 1-2 year or neutral.
 PRODUCTION.....239 cases
 STATS.....14.2 % ABV | pH 3.29 | TA 0.63
 RETAIL PRICE.....\$34
 WINEMAKER.....Hugh Chappelle

