

## 2018 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

One of the latest harvest starts in the past 15 years resulted in a vintage that was compressed in half by September’s heat which quickly brought early ripening varieties to full maturity. The late start and extra summer sunshine boded well for the Mediterranean varietals planted and organically-farmed on our Wine Creek Ranch.

### 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. This wine is aged primarily in 500L puncheons to both minimize oak flavor pick-up and maximize fruit retention.

### THE WINE

These thick-skinned varieties provide the wine a natural golden color. The combination of Roussanne and Viognier is like “a ballet on your palate” with exotic fruits taking you on interconnected, but different, exciting directions. The aromatics are floral and perfume-like with a distinct, and delightful, presence of orange blossom honey. Flavors include tropical notes of pineapple, guava, and green banana along with peach and pluot. We love the cool, juicy acidity peppered with a crisp grassiness that leads to an extended mineral-driven finish. We savor this wine with Thai peanut noodles, vegetarian spring rolls, lobster, grilled or pan-seared halibut, or pâté. It holds up beautifully to spicy dishes, trust us. Try it with anything you’d serve with a Chardonnay, you’ll be pleasantly surprised. This wine will continue to be glorious through 2024-2026.

### TECHNICAL NOTES

HARVESTED   BOTTLED.....	September 20, 2018 (Viognier) October 20, 2018 (Roussanne)   April 20, 2019
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.....	250 cases
STATS.....	13.7 % ABV   pH 3.41   TA 0.57
RETAIL PRICE.....	\$34
WINEMAKER.....	Hugh Chappelle

