



Cline Cellars

2006 Viognier

California

Harvest Date: September 6th – October 3rd
Brix at Harvest: 26.6
Final pH: 3.75
Release Date: April, 2007

Alcohol: 14.0%
Total Acidity: .64 g/100ml
Residual Sugar: .50%
UPC: 098652 180027

Vineyards

Viognier is a tricky grape to grow. Its natural low acidity requires it to be picked at just the right moment. With this blend we chose grapes from vineyards that offered flavors indicative of the appellations from which they came. Solano County was chosen for its grapes are blessed with ample sun and provided maximum flavors. Our Mendocino vineyards, basked in warm days and cold nights contributed to the full-body weight of this wine and our Carneros vineyard was chosen because of its longer cool growing season

Fermentation and Aging

The grapes were handpicked and de-stemmed without being crushed. Delicate handling is essential in creating a smooth wine. The grapes were then immediately pumped to our tank press and the juice was gently squeezed from the grapes.

We then pumped the juice to a stainless steel fermenting tank where the wine was chilled and settled overnight. The juice was then racked (decanted) off the grape solids and inoculated with a pure strain of wine yeast. Fermentation proceeded at a cool 50 degrees F to preserve the lovely fruit character and kept in temperature controlled stainless.

Winemaker's Comments

This varietal comes to us from the Northern Rhône Valley in France. Presumed to have arrived from Dalmatia and transported to the Rhone 2,000 years ago by Romans. There are only 2,000 acres of this variety in California at this time.

Cline Viognier shows big peach and apricot flavors mixed with citrus and floral notes. The wine is a powerhouse of flavor and is full-bodied so it will make an excellent match with flavorful foods like Mediterranean Stew and spicy Mexican dishes.