



# *Cline Cellars*

## *2007 Viognier*

### *California*

**Harvest Date:** August 22nd – September 24th    **Alcohol:** 14.0%  
**Brix at Harvest:** 24.6    **Total Acidity:** .66 g/100ml  
**Final pH:** 3.68    **Residual Sugar:** .50%  
**Release Date:** April, 2008    **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. The vines basked in the sun during the day and were cooled at night which contributes to this Viognier's full-body weight.

#### **Fermentation and Aging**

The grapes were handpicked and de-stemmed without being crushed then immediately pumped to our tank press where the juice was gently squeezed from the grapes. Juice was pumped to a stainless steel fermenting tank and 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 1,700 years ago by Romans. There are only 2,000 acres of this variety in California at this time.

Cline Viognier shows big pineapple, peach and apricot flavors mixed with citrus and floral notes. This powerhouse full-bodied flavorful wine is an excellent match for Mediterranean Stews, Thai curry and spicy Mexican dishes.