



Cline Cellars
2008 Viognier
California

Harvest Date: August 20 – September 23
Brix at Harvest: 24.6
Final pH: 3.50
Release Date: July 2009

Alcohol: 14.0%
Total Acidity: .70 g/100ml
Residual Sugar: .55%
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 are on average 14 years old. Vines basked in the sun during the day and were cooled at night adding to the wine's full-body weight.

Fermentation and Aging

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 2,200 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 full-bodied flavorful wine is an excellent match for Mediterranean Stews, Thai curry and spicy Mexican dishes.