

2022 "Catie's Corner" Viognier

Vineyard Notes:

Catie's Corner Vineyard is a very robust sustainably farmed vineyard, planted in 1995 from clones that originate from a small town called Condrieu in Northern Rhone. I love this spot, especially the dried up creek bed with Goldridge loam and river cobble soils on a small knoll facing mainly southwest. Quadrilateral cordon trained and spur pruned*, this vineyard was planted with high production in mind. The vineyard could easily set 6-9 tons per acre, but I wanted something in the 3-4 ton range. We worked out an acreage contract that allows me to thin drastically by dropping fruit throughout the growing season yielding an average of 3.4 tons over my last 16 harvests. It gets plenty of sun, but is tempered by some foggy early mornings being just north of the Windsor airport and a bit outside the heart of the Russian River Valley. I like the varietal correctness in terms of resulting flavors and bouquet, so I pick at ripeness that showcases those qualities. I love the apricot, peach liqueur, honeysuckle and licorice that comes with Viognier when grown correctly. Once I get the fruit into the barn, the wine makes itself - whole cluster pressing direct to barrel and into a cold cellar usually does the trick. I only use neutral French oak barrels.

Dry winter, mild spring / summer with a bit of rain in June and handful of days in the low 100s. Harvested 3.7 tons.

Winemaker's Tasting Notes:

Barrel fermented in neutral French oak and aged for 16 months sur lees. Golden straw in color. Gorgeously ripe nose of toasted coconut, crème brulee, and apricot. Background aromas of Meyer lemon, banana Runtz and licorice. Tangy flavors of dried apricot, mandarin orange, and liquid minerals. Finishes long and lush with hints peach and key lime pie.

Production:

130 Cases

Alcohol:

15.6%

Date Harvested:

September 7th, 2022

