



2024 Viognier

Santa Barbara County

Wine Notes

The 2024 Viognier is a blend of Viognier from 3 different cool sites in Santa Barbara County, Sanford and Benedict, White Hawk and Bien Nacido Vineyards. Notes of citrus zest, fennel bulb and stone fruit greet upon initial introduction. The palate brings mid weight, tropical papaya fruit and herby breadcrumb. The viognier has firm acid and a clean finish. This viognier is drinkable now but can cellar up to 3 years.

Technical Information

Vineyard	Sanford and Benedict, Sta. Rita Hills AVA White Hawk, Alisos Canyon AVA Bien Nacido Vineyard, Santa Maria Valley AVA
Harvest	October 21, 24.2 Brix, 3.40 pH October 15, 23.8 Brix, 3.75 pH September 19, 25.2 Brix, 3.38 pH
Clone	Iberra Young Clone
Composition	100% Viognier
Fermentation	Fruit was pressed and cold settled for 24 hours. Fermented in 50% neutral oak barrels, 30% stainless steel and 20% concrete.
Barrel Aging	50% neutral French oak, 30% stainless steel, and 20% concrete for 4 months.
Cellar notes	Unfined and lightly filtered
Alcohol	14.5% by Vol.
Bottling Date	March 26, 2025
Production	512 cases (12/750ml)