

## VINEYARD COMPONENTS

Block 4

## VARIETAL BLEND

100% Viognier

## VINIFICATION

tank fermented (cold) without added  
SO<sub>2</sub>; not put through ML

## FINAL ANALYSIS

alcohol: 13%

## VATTING/FERMENTATION

stainless steel

## COOPERAGES & ELEVAGE

kept fresh in tank (no barrelling);  
bottled soon after vintage

## RELEASE DATE

April 2015

## HARVEST DATE

late August 2014

## TOTAL PRODUCTION

1450 cases

# VIOGNIER

BALLARD CANYON

2014

## BACKGROUND

100% Viognier made in a classic, un-manipulated style. Upon picking, we immediately pressed the grapes whole-cluster. Once settled in tank, we racked the wine and allowed indigenous yeasts to ferment at extremely cold temperatures. The refrigerated temperatures slow down fermentation, and the Viognier took several weeks to go dry. This gradual process extracts every delicate flavor of the light, bright wine. For clarity and crispness we chose to carefully fine, cold-stabilize, and filter.

Picked early, we aimed to create a lively wine meant to be enjoyed young, and not fussed over. The Viognier did not enter secondary fermentation and its preserved malic acid lends to the high-toned profile.

A nose of fresh flowers and tangerines spring from the young wine around a core of fuzzy pear. In the mouth the wine coats long and smooth, cleanly finishing with notes of orange blossom and firm yellow peach.

The wine has an addictive crunchiness that differentiates it from most other Viogniers. The texture speaks of the 50 degree night when La Cuadrilla hand-picked these taut grapes early in the season.