



**2019
Soñando
Viognier
Estate – El Dorado**

Harvest

100.0% Viognier
Harvested: 27 Sept. 2019
Sugar: 24.4 degrees brix
pH: 3.70
Titratable acidity: 0.62 gm/100ml

Wine

Alcohol: 13.5 %
pH: 3.68
Titratable acidity: 0.68gm/100ml
Residual sugar: dry
Malolactic fermentation: no
Barrel aging: 8 months in 3 year
old French Oak
Bottling Date: 8 June 2020
Production: 31 cases

WINEMAKING NOTES

Soñando means “dreaming” in Spanish and follows in our LaMancha theme. Usually our viognier goes into our Aldonza, a late harvest dessert wine. We have been “dreaming” of the chance to have enough fruit to make a dry viognier also. 2019 was that year!

Plenty of rain, albeit late spring rain, with some spring frost. Diligent canopy management, leaf pulling and cluster exposure helped bring the fruit to perfect ripening.

The fruit was destemmed and pressed, then settled and barrel fermented with the Steinberg strain yeast. Lees stirring helped add depth to the fragment aromas.

TASTING NOTES

Abundant aromas of rose petals and fresh flowers are backed by an interesting minerality. Perfumed spice and floral qualities carry throughout the flavors. The wine finishes clean and crisp with a gently oaky impression. Great for spring and summer enjoyment, this wine will accompany all hard cheeses, lighter pasta, chicken or fish dishes.

Paul