

Rock Wall

WINE COMPANY

2016

KRISTEN'S VIOGNIER LIVERMORE VALLEY

VINEYARD NOTES

The Viognier grapes for the Kristen's Viognier come from Del Arroyo Vineyard in Livermore. Located at the top of Crane Ridge, 200 feet above the valley floor, Del Arroyo Vineyards is the third largest grower in the Livermore Valley. This unique location boasts five different soil types, allowing the vineyards to grow fourteen different varieties of grapes.

Production

We picked these Viognier grapes on September 12th, 2016. I used Rhone 4600 yeast to extract the innate Rhone characteristics that are present in Viognier grown anywhere in the world. I like to do cold fermentations on the white wines, around 45 degrees Fahrenheit to keep the fruit and acid intact, so it took about 30 days to complete fermentation. Post fermentation, we put it into stainless steel drums to rest until bottling in January, 2017.

Winemaker Comments

This Viognier is smart and beautiful, just like my sister Kristen. This lush wine boasts aromas and flavors of floral honeysuckle, apricot, lychee, white peach and salted caramel cupcake.

TECHNICAL SPECIFICATIONS

APPELLATION
LIVERMORE VALLEY

COMPOSITION
100% VIOGNIER

ALCOHOL
14.12

PH
3.62

TOTAL ACIDITY
0.65g / 100ml

BARRELS
100% Stainless Steel

CASES PRODUCED
1007

RELEASE DATE
April 2017

SUGGESTED RETAIL
\$20