



## 2010 VIOGNIER

Catie's Corner Vineyard, Russian River Valley



### Vital Statistics

Varietal:	100% Viognier (single vineyard)
Vineyard:	Catie's Corner Vineyard, Russian River Valley AVA
Harvest Date:	October 6, 2010
Harvest Brix:	26
Release Month:	September 2011
Alcohol:	14.5%

### Catie's Corner Vineyard

Pacific Ocean breezes provide a cool climate for Catie's Corner Vineyard in the Russian River Valley. Farmed for low yield, the vines deliver intense fruit. The site is custom farmed using organic viticulture techniques. Yields are kept extremely low by dropping nearly half the fruit to create extremely intense wines. Wines from the vineyard, named after the owner's daughter, offer pronounced citrus and floral characteristics balanced by vibrant acidity.

### Winemaking Notes

The grapes were harvested on October 6, 2010. The 2010 Catie's Corner Viognier was barrel-fermented in a combination of 50% stainless steel and 50% neutral French oak. The wine was then allowed to age for an additional 10 months prior to bottling in August 2010.

### Tasting Notes

The 2010 Catie's Corner Viognier shows a clear straw color with slight floral notes. On the palate, the wine offers good acidity with a slightly creamy texture that results from the "sur lie" (stirring of the lees) aging as well as hints of citrus, lemon and grapefruit. This is a delicious dry white wine that drinks very well on its own and can be easily paired with many foods including grilled seafood, light pastas, and spicy foods such as Thai cuisine.