



VIOGNIER 2006 / COLUMBIA VALLEY

VINEYARDS: Milbrandt, Wahluke Slope

GRAPES: 100% Viognier

VINTAGE SEASON: Ideal harvest conditions

BARREL MATERIAL: Barrel fermented in new French oak aged four months

TIME IN CELLAR: Finished in Stainless Steel, bottled March 2007

AROMA: Orange peel, pine and peach accented with spicy toasty notes

TASTE: Honey, orange and peach

ALCOHOL %: 14.2

LOT SIZE: 828 cases

WINEMAKER'S NOTES

We source Viognier fruit from Milbrandt Vineyards on the Wahluke Slope, a warm region of sandy soils overlooking the beautiful Columbia River in Central Washington. Harvested under ideal harvest weather conditions at moderate crop loads. Our Viognier is rich, green gold in color. Orange peel, pine and peach aromas waft from the glass, accented with spicy toasty notes. Charming flavors of honey, orange and peach, supported by a ripe, soft structure and complex notes from barrel fermentation in French oaks. We finish in tank to preserve fruit characters and freshness. This is a forward, expressive Viognier meant to be drunk young.

CASEY MCCLELLAN / WINEMAKER - OWNER

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