





The 2021 Viognier is the first year in a while that we have worked exclusively with cool climate sites within the Santa Maria Valley. So, this latest vintage is about 50% White Hawk and 50% Gravel Pit (a vineyard we planted on my in-laws' land). Both sites are hilly, with soils comprised of ancient sea-bed sands. The cool, breezy days and chilly, foggy nights allow the Viognier grapes to achieve wonderfully ripe flavors without the typical high alcohol of Viognier. The grapes were whole cluster pressed and then fermented at very cold temperatures to retain as much freshness as possible. We fermented this wine in stainless steel to avoid any external influences on the wine other than variety and vineyard location. We then aged the wine for 8 months in neutral Burgundy barrels to flesh the wine out, while contributing grace and elegance. The dominant flavors and aromas are of apricots, peaches, honey, and a subtle citrus edge. In the mouth, the wine is lush and rich

with an incredibly long finish. I am infinitely proud of this wine and

the potential to continue to pursue cool climate Viognier.

Varieties: 100% Viognier, Clone 642, 1, & Alban

Vineyard Composition: Gravel Pit and White Hawk

Appellation: Santa Barbara County

Production: 600 12 bottle X 750 mL Cases

Release Date: Summer, 2022

Release Price: \$30.00

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