



Girard

2019 VIOGNIER NORTH COAST

VINTAGE NOTES

The year started out with ample rainfall which kept the soils moist and cool into spring. Summer was marked by warm, even daytime temperatures with few extreme heat spikes. The opportune weather conditions continued into late summer and fall. The harvest was of average volume, if not slightly below average and the fruit quality was exceptional; allowing us to craft wines with fresh acidity, texture, structure and finesse.

VINEYARD NOTES

Sourced from select vineyards in California's North Coast appellation where the Pacific Ocean breezes cool vines at night and daytime temperatures ensure ripeness of this classic Rhone Valley variety.

TASTING NOTES

This Viognier is bursting with distinctive aromas of white peach, tangerine zest, honeysuckle, and orange blossoms. The medium-weight palate showcases flavors of apricot jam, lemon curd and peach cobbler and lead to a finish laced with refreshing acidity and flint-like minerality.

VARIETAL COMPOSITION 88% Viognier, 7% Marsanne, 5% Roussanne

APPELLATION North Coast | **AGING** Stainless Steel

ALCOHOL 13.3% | **pH** 3.48 | **TA** 5.5 g/L | **RESIDUAL SUGAR** 1.4 g/L | **PRODUCTION** 286 cases