



Girard

2021 VIOGNIER NORTH COAST

VINTAGE NOTES

The growing season started with a wet January and February, then nearly no rain for the remainder of the season. The dry weather resulted in early spring budbreak, followed by early flowering, bloom and fruit set. Calm spring and summer temperatures with no concerning heat spikes allowed for even veraison in July. Due in part to continued drought conditions the yields were naturally lower resulting in optimal ripening of intensely concentrated and very flavorful berries.

VINEYARD NOTES

Sourced primarily from a vineyard in Suisun Valley, bordering the southeast edge of the Napa Valley. Here, warm days give way to brisk nights. This wide diurnal range (day to night temperature variation) affords the grapes optimal ripeness, balanced sweetness, and vibrant acidity.

TASTING NOTES

This Viognier reveals a vibrant perfume of ripe 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 100% Viognier

APPELLATION North Coast | **AGING** Stainless Steel

ALCOHOL 14.1% | **pH** 3.43 | **TA** 4.4 g/L | **RESIDUAL SUGAR** 0.6 g/L | **PRODUCTION** 205 cases