



## 2017 Columbia Valley Viognier

**Production** 44 cases

**Blend** 100% Viognier sourced exclusively from Sagemoor Vineyard

**Vineyard** Sagemoor Vineyard is one of 5 vineyards under the Sagemoor Vineyards Management Group. Sagemoor Vineyard is located on a bluff overlooking the Columbia River about 8 miles north of Pasco, WA a couple miles south of Bacchus and Dionysus Vineyards, which are also managed by Sagemoor Vineyards.

**Alcohol** 13.4%

**Cooperage** 100% stainless steel fermented and stored except for 2 months in neutral premier French oak

### **Winemaking**

Dropped by gravity straight to the press, the juice is pumped directly to barrel or tank and chilled, inoculated with Chardonnay 3079 yeast, primary fermentation started and finished, secondary fermentation started but completed to preferred taste. All fermentation and storage is done in a 58° Fahrenheit barrel room.

### **Tasting Notes**

Aromas of marigold flowers, candied pecans and honeydew melon followed by bright acidity, flavors of Asian pear and orange zest with lovely minerality and classic Viognier viscosity.