

2019 VIOGNIER



A rich expression of
Viognier In a classic,
full, dry style

Varietal Composition:
Viognier

Appellation:
Paso Robles

Bottling Data:
pH: 3.29

Total Acidity: 0.71g/100mL

Alcohol: 15.0% by volume

Philosophy

Viognier's rich texture, aromas of ripe stone fruit, citrus, tropical fruit, and haunting floral perfume have taken this northern Rhône variety from near extinction in the 1960s to a popular variety in the New World. Paso Robles, with its Rhône influence, has been a new refuge for this grape, and the 2019 Viognier is an appealing expression of this variety's potential. Its full-bodied, drier style, mouth-filling texture, and long finish have made this wine a favorite, especially for wine drinkers who normally don't venture into the white zone.

Vintage Notes

2019 started with a cool winter and normal precipitation, breaking the dry trend of the previous six years. Spring was wet and cool with bud break coming a few weeks later than usual. Flowering progressed normally with minimal shatter occurring in a few blocks. June was dry with the first real warming trend beginning toward the end of the month. July started warm, showing the typical Paso Robles pattern of hot days and cold nights, but cooler weather toward the end of the month delayed veraison by a few weeks. Mid-August warmed again and stayed that way through early September with the usual Paso Robles cold Fall nights helping to keep our acidity levels high. Our viognier fruit for this vintage was harvested about a week and a half later than usual, on September 20th with an exceptional balance of maturity and ripeness.

Vinification

Fermentation: Whole cluster pressed, barrel fermented in neutral French oak with X5 yeast

Maturation: 11 months sur lie aged

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Clear, bright, pale lemon color with moderate plus viscosity and thick, slow forming tears.

Aroma: Very aromatic with rich, ripe stone fruit, Meyer lemon, yellow apple, white flowers, with subtle toasty barrel notes.

Palate: Dry, full bodied, round and rich on the palate with ripe apricot, peach, lemon and Meyer lemon on entry with attractive floral accents. Very subtle toasty oak and light baking spice leads the mid-palate showing fruit cocktail with savory cereal notes as the palate progresses. The finish is moderately long and very textured with lemon, tropical fruit and just a hint of barrel influence. Viognier is famously one of the better wines to pair with all sorts of cheeses, the 2019 Viognier is dry, full and rich on the palate making it a great white wine for those who usually only enjoy red wines. It pairs nicely with rich seafood dishes like scallops or crab cakes. Try it with a Thanksgiving dinner to find out how versatile this wine really is.