

2020 VIOGNIER



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

Varietal Composition:
Viognier

Appellation:
Paso Robles

Bottling Data:
pH: 3.38

Total Acidity: 0.64g/100mL

Alcohol: 15.5% 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 2020 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

2020 started with a dry, cool winter with normal budbreak at the end of March. Spring temperatures fluctuated between cool and warm weather with flowering progressing well for all varieties. Our first hot weather came in late May, a few weeks earlier than normal, and things continued to fluctuate until late July when veraison occurred. Intense heat began later in July and into early August, continuing into September requiring intensive canopy management and the strategic use of shade cloth to protect our fruit during one of the warmest August and early September periods that we had seen in many years. We were able to keep things on track as the temperatures moderated a bit into early October when our viognier fruit was harvested after waiting for full development of this variety's trademark aromatics, flavors, and textures while still retaining fresh acidity.

Vinification

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

Maturation: 10 months sur-lie aged

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Bright pale yellow/straw with moderate plus viscosity and slow forming, thick tears on the glass.

Aroma: Exotic bouquet of spiced tangerine, yellow peach, strawberry guava, and jasmine blossom with chamomile and subtle oak.

Palate: Nearly full-bodied with rounded texture and initial flavors of apple skins, yellow peach, and cantaloupe proceeding to a mid-palate of kumquat, orange blossom, and hints of cinnamon. Sustained fruit and warm oak combines on a moderately long, textured finish. The 2020 Viognier is a rich, textured wine with a head-turning mix of complex fruit, floral notes, and a touch of oak that matches perfectly with flavorful and slightly smoky dishes like grilled eggplant salad or Peruvian roasted chicken.