

10KNOTS 2010 VIOGNIER



APPELLATION: Paso Robles, CA

WINEMAKING: With fruit sourced from our RBZ Vineyard, this Viognier was blended with Roussane, Marsanne, and Grenache Blanc. Fermented in 15% Stainless Steel and aged for 7 months in 85% Neutral Oak barrels.

TASTING NOTES: Not many white wines can offer the complexity that the 2010 10knots Viognier expresses while also being so easy to enjoy. Honey dew melons, hawthorn blossoms, and apricots are plentiful and held wonderfully together with medium-bodied structure. The Viognier varietal by itself makes for a distinct wine, but blending Marsanne and Roussane grapes, to take a cue from Northern Rhone tradition, infuses almond highlights and slightly grassy notes as well as whetstone characteristics. Finally, a small percentage of Grenache Blanc is like the lemon twist dropped into a top-shelf Martini - it complements the blend, adds to the stimulating finish, and brings to mind "a place for everything and everything in its place."

TECHNICAL NOTES:

Malolactic Fermentation - 23%

Total Acidity - .46g

pH - 3.57

Residual Sugar - .20%

Alcohol - 14.4%

BOTTLED: April, 2011

Beautiful crisp, dry aromatic white



Mailing Address: Post Office Box 391, Paso Robles, CA 93447
Toll Free: 866.833.WINE Phone: 805.542.0133 Fax: 805.542.0132