



DEEP SEA

VIOGNIER

CENTRAL COAST v. 2008

APPELLATION Central Coast
VARIETIES Viognier
DATE HARVESTED Sept-Oct 2008
HARVEST METHOD Hand harvested
FERMENTATION 83% inoculated, 17% natural
BARREL AGING 5 mo.
MALOLACTIC FERMENTATION Yes
CLOSURE Cork
PH 3.98
TITRATABLE ACIDITY 4.22
ALCOHOL 15.9%
BOTTLED June 2009

THE 2008 DEEP SEA VIOGNIER pours into the glass with a brilliant white-gold tint. The nose reveals notes of white stone fruits, pear, flint, citrus peel and hints of anise, toffee, wet stone, and white flowers. Despite its delicate floral nose and soft entry, it evolves into a medium rich, mouth coating style of Viognier with just enough of a reminder of acidity to provide balance. Its lingering creamy finish completes this generous but delicate wine.

GOLD MEDAL - 2010 SOMMELIER CHALLENGE INT'L WINE COMPETITION

LESLIE SBROCCO, EPICURIUS.COM

"Focusing on fruit from cooler coastal regions, this Viognier shows the sexy side of the variety - plush but with a racy kick." - September 2009

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