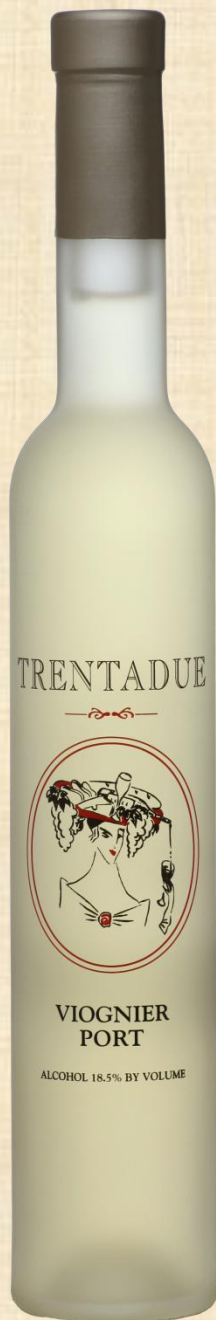


2007

VIOGNIER PORT



Technical Data

Varietal:	100% Viognier		
Appellation:	Russian River Valley		
Aging:	9 months in 10% new European Oak		
Production:	875 Cases	Alcohol:	19.1%
Bottled:	July 2008	Residual Sugar:	12.2%
Release Date:	August 2009	pH:	3.95
Winemaker:	Miro Tcholakov	Total Acid:	.5g/100ml

Winemaker Notes

Our Viognier Port program started in 2000 as an experiment and quickly became a favorite wine in our tasting room and among members of the Port Club. The grapes are grown on the Slusser Ranch in the famous Russian River Valley. To reach optimal ripeness I left the grapes on the vines until the harvest sugars reached 27-29 brix. At that ripeness, the Viognier grapes fully express their wonderful aromas of white peach, Bosc pears and leechie fruit. The grapes were pressed whole cluster and fermented cold in stainless steel tanks. The grape brandy was added and the fermentation stopped mid-way with residual sugar of 12%. After relatively short aging, the wine was lightly filtered and bottled. Our Viognier Port is a “fun” wine with silky, sweet but balanced mouth feel, without being too “sticky” sweet. The aromas and flavors are delicate and enticing, making this wine a great dessert treat at the end of a meal.

Cheers! Miro Tcholakov



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