

## 2006 Viognier Port

<b>VARIETAL/BLEND:</b>	100% Viognier
<b>TOTAL CASES:</b>	1,157 cases @ 12x375 ml/case
<b>APPELLATION:</b>	Russian River Valley
<b>HARVEST:</b>	October 16th, 2006
<b>FERMENTATION:</b>	Cold fermented in Stainless Steel Tanks
<b>BARREL AGING:</b>	Aged for 8 months in 10% new European Oak, the remainder in neutral oak barrels.
<b>TECHNICAL DATA:</b>	
<b>Bottled:</b>	June 6, 2007
<b>Release Date:</b>	August 1, 2007
<b>Alcohol:</b>	18.5%
<b>Residual Sugar:</b>	11%
<b>Total Acid:</b>	0.50g/100ml
<b>pH:</b>	3.83

**TRENTADUE**

**VIOGNIER  
PORT**
**WINEMAKER'S**
**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 of 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 11%. After relatively short aging, the wine was lightly filtered and bottled. Our Viognier Port is a "fun" wine with silky, sweet but balanced with the acid 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. Enjoy chilled.

Cheers! Miro Tcholokov, Winemaker