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2000 “Stolpman Vineyards” Viognier

VARIETAL(S):	100% Viognier
APPELLATION:	100% Santa Ynez Valley
VINEYARD(S):	100% Stolpman Vineyard
BRIX AT HARVEST:	24.6°
PH:	3.58
TA:	0.555
ALCOHOL:	15.6%
COOPERAGE:	Neutral Oak and Stainless Steel Barrels – No new wood. Barrel aged for 6 months

FERMENTATION:

Whole-cluster pressed, cold settled, barrel fermented in neutral oak and stainless steel barrels with K1 (V1116) and VL3 yeasts. No malolactic fermentation.

PRODUCTION: 195 cases

PRICING: Retail (recommended) \$28/bottle

NOTES: Typical Viognier nose, with peaches and orange blossoms. Very rich on the palate, with white peach and citrus flavors and a persistent finish.