

Landa

VINEYARDS

2014 Viognier, Estate Grown Sonoma Valley

Vineyard Notes

Landa Vineyards is located at the base of the Mayacamas Mountains in the heart of Sonoma Valley. The grapes were harvested from Block 1, which runs alongside Haraszthy Creek (a dry creek during the growing season) on the western side of the vineyard. The vines for our 2013 Viognier were sourced originally from the Condrieu region of France's Northern Rhone Valley.

The fruit was hand harvested at night and brought to the winery at the peak of freshness. The grapes were immediately whole-cluster pressed and placed in neutral French oak barrels for primary fermentation. The grapes underwent a four-day, primary fermentation process at a cool 60 degrees followed by 40% partial malolactic fermentation. The wine was then transferred to 30% new French oak barrels for seven months of aging prior to bottling.

Tasting Notes

The 2014 Landa Vineyards Viognier is crisp and refreshing with beautiful texture and mouthfeel. The tasting experience begins with delicate nectarine, white flower and guava aromas and continues with fresh pear and citrus flavors with traces of minerality throughout. The fresh fruit flavors and balanced acidity complete the palate. Great accompaniment to any food or enjoy on its own!

Technical Notes

Varieties: 100% Viognier

Appellation: Sonoma Valley

Vineyard: Landa Vineyards Estate

Harvest Date: August 29, 2014

Brix at Harvest: 23.2

Primary Fermentation Process: 4-day fermentation in neutral oak barrels

Malolactic Fermentation: Partial ML in barrel

Aging: 7 months in French oak (30% new)

pH: 3.43

TA: 6.3 g/L

Alc.: 14.3%

