

LEDGEWOOD CREEK

WINERY & VINEYARDS



2007 LedgeWood Creek Viognier

SUISUN VALLEY

TASTING NOTES

For me, Viognier, is a white wine deserving of a category all to itself. And fittingly, our Viognier is rather restrained with delicate aromas of soft violets, honeysuckle, watermelon and orange peel. This wine evokes pastoral images of green grasses, gentle streams, pastel colors and frilly dresses. I find the flavor balance in this wine to be just right - crisp, yet fruity. Really, our Viognier is a pure representation of the grape from which it comes; an elegant, delicate and romantic wine for real wine lovers.

Larry Langbehn, *Winemaker*

THE VINEYARDS

Viognier is a highly vigorous and aggressively growing vine. More than other varieties, it requires careful management of the balance between fruit production and green growth. Additionally, the finished wine's aromas and character are sensitive to the time the grapes are on the vine and light exposure. The grapes require a great deal of time on the vine to develop their unique aroma. Either too much crop or too much light will reduce the aroma. Thoughtful viticultural practices are essential with this varietal to excel. To this end, the utmost patience is practiced with the Viognier grapes in our vineyards.

WINEMAKING

The consistency of the skins and the physical interior of our Viognier grapes command whole cluster pressing. Once pressed, the berries are de-stemmed and then run through tight crushing rollers to help extract their juices; with these proactive processing measures, juice yield is generally very low. We ferment 100% of our Viognier grapes in stainless steel tanks to preserve the inherent floral nature of the grape's aromas.

FOOD PAIRING

Lighter fare such as chicken, white sauce pastas such Fettucine Alfredo, white fish such as halibut, sea bass and turbot.



STATS

Grapes: 100% Viognier
Appellation: Suisun Valley
Harvest: October, 2007
Fermentation: Fermented in a combination of stainless steel tanks (70%) and French oak barrels (30%)
Barrel Aging: 4 months in neutral oak
Bottling Date: 7/2/08
Release Date: 2/1/09
pH: 3.41
TA: .58 g/100mL
Alcohol: 14.6%
Sugg. Retail: \$15.99

