

DESERT WIND

2008 Viognier Wahluke Slope, WA

Cases produced:	512
Vineyard:	Desert Wind Vineyard
Appellation:	Wahluke Slope, WA
Harvested:	September 18, 2008
Fermentation:	97 percent stainless steel fermentation, 3 percent barrel fermentation; no malolactic fermentation
Barrel Regime:	Barrel portion fermented and aged for 90 days in new French oak
Blend:	100 percent Viognier
Final #s:	Alcohol 15.0 percent • TA 0.65 g/100ml pH 3.52 • RS 0.03 g /100ml
Release Date:	December 2008
UPC:	768154231830

Winemaker's Notes

The Viognier is a clean, straightforward wine, produced using a minimalist philosophy. Stainless steel fermentation allows the beautiful bouquet and fruit character of the wine to shine through. The barrel-fermented component adds depth and complexity. Aromas of lush peach and orange blossom on the nose complement the wine's crisp acidity and lingering fruit on the palate. Serve well chilled.

Vineyard

The Wahluke Slope is located in Eastern Washington's Columbia Valley. The site is considered Zone 3, the hottest in the region. Our 480-acre vineyard is a southern facing block with a two percent slope and shallow, rocky soil. The vines are irrigated with an underground drip system; double catch wires are used to increase air circulation during the growing season. Leaf pulling and cluster thinning are important steps in aiding the ripening of the grapes.



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