

DESERT WIND

2010 Viognier Wahluke Slope, WA

Cases produced: 251
Vineyard: Desert Wind Vineyard
Appellation: Wahluke Slope, WA
Harvested: September 30, 2010
Fermentation: 100% stainless steel; no malolactic fermentation
Barrel Regime: N/A
Blend: 100% Viognier
Final #s: Alcohol 14.5 % • TA 0.6 g/100ml
pH 3.49 • RS .25 g /100ml
Release Date: March 2011
UPC: 768154231830

Winemaker's Notes

The 2010 growing season was very cool, resulting in low yields. Our Viognier was picked at 26.5° brix, at which point it had reached optimum maturity. On the nose, aromas of peach, honeysuckle, and vanilla are at the foreground, with a touch of lemon zest in the background. Fermentation in stainless steel tanks enhances the floral qualities of the wine. This wine pairs especially well with Thai cuisine.

Vineyard Notes

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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