



2015 VIOGNIER

Small Lot



APPELLATION: Livermore Valley, San Francisco Bay

VARIETAL CONTENT: 90% Viognier, 10% Chardonnay

WINEMAKER: Karl D. Wente

ALCOHOL: 14.1%

pH: 3.45

TA: 0.62/ 100ml

BARRELS PRODUCED: 10

VINEYARD

Our small lot wine is harvested from carefully selected blocks that are estate grown and sustainably farmed. With an east-west valley orientation, the site gets warm days and cool nights that are influenced by fog and breezes from the San Francisco Bay and Pacific Ocean. The grapes are handpicked and sorted at harvest time in order to ensure premium quality.

FERMENTATION

The Viognier was barrel fermented in second use French oak barrels while the Chardonnay was fermented in stainless steel.

AGING

Both varietals were aged separately for two months, then combined and aged an additional three months in second and third use French oak barrels.

DESCRIPTION

Displaying aromas of stone fruit and orchard fruit; yellow apple, peach, nectarine, and pear with a touch of minerality. A crisp and textured mouthfeel lead way to depth of complexity with bright acidity and a creamy finish.

HISTORY

Founded in 1883, Wente Vineyards is the country's oldest continuously operated family-owned winery. Owned and managed today by the Fourth and Fifth Generations of the Wente family, the winery draws from nearly 3,000 acres of sustainably farmed estate vineyards in the Livermore Valley, San Francisco Bay, and Arroyo Seco, Monterey winegrowing regions to make an outstanding portfolio of wines.

