

Tasting Notes



2010 Viognier Columbia Valley

Vintage Notes: 2010...

Stands alone due to extraordinary events! If it was not for the cool temperatures and the higher than normal precipitation we would have experienced just a regular WA State year. 2010 was very challenging both in the vineyards and in the cellar. Techniques and procedures during crush, not tried in our winery's history, were pulled out of the tool box and applied. The results speak for themselves. Merlot and Syrah stand out showing depth and chewy mouthfeel already and with late ripeners Cabernet Sauvignon and Petit Verdot showing more classic and complex "Bordeauxesque" undertones of earth and spice. Whites fared very well and especially favored our Roussanne weaving blends with high levels of complexity! In regards to the extraordinary weather events one could ask the question if the wine quality is extraordinary? Well of course it is!!! It's BLV...

Tasting Notes:

Floral and spicy elegant perfume with citric elegance and succulent stone fruits merge perfectly with slight vanilla tones, lemon and ripe pear. Viscous and profound in the mouth with voluptuous notes of honey.
Viognier par excellence!

Appellation/Vineyards: Franciscas (Walla Walla): 58%, Far Away (Yakima): 34%, Gamache (Columbia): 8%

Final Blend: Viognier 91%, Roussanne 8%, Marsanne 1%

Aging: 100% barrel aged sur lie for 5 months. 77% French, 23% Hungarian. 33% new oak.

Bottle Date & Cases Produced:

March 25, 2011 223 Cases Alc. 14.2%

Winemaking notes:

Extreme selection was the key this year. As always the grapes are whole cluster pressed under inert conditions but this year I took it even a step further! The whole clusters were hand sorted in protection of inert gas before only the best looking clusters were gravity fed into our press. Pressing was done even more gently than previous years and cold settled in tank before being racked to barrel where each barrel was inoculated individually creating a very complex sphere of districts aromas and flavors! Fermentation lasted 3-4 weeks at very cool temperatures and after completion no ML was allowed to preserve fresh aromatics. No residual sugar is left in this wine. Weekly stirring of the lees took place for 5 months.