

Bergevin Lane

2014 Love-Struck Viognier Walla Walla Valley



Vintage Notes:

The 2014 Growing season started perfectly, with an extended dry blooming period and ideal temperatures. The year was drier than normal and much warmer than normal from April through the first few weeks of October. These perfect growing conditions led to what Tedd Wildman, manager of Stone Tree Vineyard, called shock and awe. “First the winemaker was in shock because the quantity was between 10 and 20 percent higher than cluster counts predicted, then everyone was in awe because the quality was very, very good.” Overall, this trend repeated itself through all our vineyards. The two exceptions were Les Collines and Bergevin Springs. The Cabernet Sauvignon came in on our tonnage target and the quality is spectacular. The Cabernet Franc, Petit Verdot and Cabernet Sauvignon came in on target at Bergevin Springs and the vineyard is giving hints to an earthy character that is quite unique. The Merlot from Bergevin Springs came in above expected quantity but shows the dark fruit and that earthy character found elsewhere in the vineyard. The only down side to this vintage was that the workload was as intense and concentrated as the wines. Our facility was bulging at the seams.

Tasting Notes:

Honeysuckle, peach and pear aromas precede an explosion of pineapple peach and pear. The palate is peachy Bosc pear leading to tangerine with hints of coconut in the background. The Love-Struck finishes with layers of peach, pear and just a hint of hazelnut.

Appellation/Vineyards:

61% Francisca’s Vineyard—Walla Walla Valley
26% Bergevin Springs Vineyard—Walla Walla Valley
13% Gamache Vineyard—Columbia Valley

Blend: 87% Viognier (Francisca’s—Bergevin Springs) and 13% Roussanne (Gamache)

Aging: 5 months, 22% New Oak, (FR & AM) 78% Used French & Hungarian

Bottle Date & Cases Produced:

May 18, 2015 540 Cases Alc. 13.9%

Winemaking Notes:

Hand harvested grapes were pressed whole cluster, creating richer expressive fruit flavors and a fuller texture. Fermentation in small oak barrels, and the use of five distinctly different yeast types creates complexity, body and a huge spectrum of fruit flavors. Aging on the fermentation lees leads to creaminess and deep fruit notes.