

Bergevin Lane Tasting Notes



2016 Love-Struck Viognier Walla Walla Valley

Vintage Notes:

2016 was overall the warmest year on record in Washington State and across the globe. The growing season started about two weeks early and temperatures were above average until October 20th. At that point things cooled off allowing for extended hang time in our Walla Walla vineyards. The end result was ripe flavors and a long harvest. We ended up beginning about three weeks earlier than normal and finished pressing on November 20th. Crop levels were slightly above average in most varietals. Overall the quality is rock solid!

Tasting Notes: Welcome to our **first ever** all-estate grown and bottled Viognier from **Bergevin Springs VY**. After admiring the bright pale-yellow color, your senses are aroused by aromas of citrus and flowers - orange blossom, honey, spice, so nice! The mouth-watering acidity of the first sip is quickly countered by a viscous mid-palate - a weight and balance very common to great Viogniers. Flavors of dried apricots and a whiff of white pepper are both youthful and fresh, and very complex, which makes it a very food-friendly, summer-friendly wine; Pair with Crab Cakes, Lobster Eggrolls, or apricot cheesecake.

Appellation/Vineyards:

100% Bergevin Springs Vineyard—Walla Walla Valley

Blend: 100% Viognier (Bergevin Springs)

Aging: 8 months, Neutral Oak, (FR & EU) 87%
French 13% Hungarian

Bottle Date & Cases Produced:

June 19, 2017 369 Cases Alc. 13.5%

Winemaking Notes: Handpicked grapes were pressed whole cluster, creating richer expressive fruit flavors and preserving the delicate floral flavors. Barrel fermentation, along with the use of four distinctly different yeast types create complexity, body and a huge spectrum of fruit flavors. Extended aging on the fermentation lees leads to creaminess and brings the aromas and flavors into balance. The Idea behind this wine is to create an aromatic, romantic wine with elegance using tried and true old world techniques.