

Ranchero Cellars

2013 VIOGNIER

In the 2013 vintage, the La Vista Vineyard once again proved itself to be the prime provenance for Paso Robles Viognier. The vineyard produces concentrated, golden fruit with rich phenolic texture, perfect ripeness, and balanced acidity. In the winery, the delicate floral aromas (think Spring sweet pea flowers) are preserved by native yeast and judiciously cool fermentation temperatures in concrete and oak vessels. Generous fruit, with flavors of peach, apricot, quince, and even citrus, jumps out of the glass and is elevated by fresh, bright acid. This, in conjunction with the rich, oily texture and honeyed nuances, begs to be paired with food, ranging from rich, creamy dishes to light, summery fare.

– Amy Butler, Winemaker/Proprietress

Blend: 100% Viognier

Appellation: Paso Robles – Adelaida District

Fermentation/Aging: 50% Concrete, 35% Neutral
French Oak, 15% New French Oak

Alcohol: 13.8% v/v

T.A: 5.7 g/L

pH: 3.37

R.S: 1.0 g/L

Bottle Date: May 2014

Production: 170 Cases

Price: \$30

