

Ranchero Cellars

2014 VIOGNIER

In the 2014 Vintage, the La Vista Vineyard has 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 herbal and floral aromas, like green jasmine tea, are preserved by native yeast and judiciously cool fermentation temperatures in concrete and oak vessels. Generous fruit, with flavors of peach, apricot, apple, and 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

Fermentation/Aging: 50% Concrete,
50% Neutral French Oak

Alcohol: 14.3% v/v

T.A: 6.0 g/L

pH: 3.30

R.S: 0.8 g/L

Bottle Date: March 2015

Production: 123 Cases

Price: \$30

