

2005 VIOGNIER

Late Harvest



WINEMAKER'S NOTES

"This wine displays the very essence of the Viognier grape. It has all the flavors and aromas that one might expect from this aromatic variety-peach and apricot nectar, a field of flowers, super ripe melon mixed with caramelized notes-but through the very careful process of select-late-harvest, these flavors appear concentrated in the wine. This is a late harvest wine, but it is intentionally not very sweet. It rather offers up just enough sweetness to be served with lighter fruit-based desserts or as a special dessert treat all on its own."

Andrew Murray Vineyards is dedicated exclusively to crafting wines from Rhône varieties. This narrow focus, combined with great vineyard partners that feature rocky, well-drained soils, and very cool microclimates especially well suited for growing Rhone varieties make for a fantastic setting in which to craft world class wines, possessing immense richness, maturity, and drinkability. This focus is further defined and refined by our "minimalistic handling" approach to winemaking.

I cannot tell you where the grapes come from for this beautiful late harvest wine, but rest assured that it comes from a great vineyard that lies in the Eastern reaches of the Santa Ynez Valley. There, we allowed the grapes to hang for nearly an extra month longer than traditionally harvested grapes. This allowed significant raisining and berry dehydration to yield a juice with about 36+ brix. We fermented the juice at a very low temperature so that the rising alcohol of the fermenting must and the cold temperature would stall out and eventually stop the fermentation naturally. This resulted in a wine with only about 10% residual sugar, which is enough to taste without getting cloying.

WINE FACTS

Composition:

100% Late Harvest Viognier

Appellation:

Santa Ynez Valley

Fermented and Aged 9 months in
Stainless Steel

240 cases of 375 mL bottles produced

Release Date:

April 2006

Alcohol:
14.5%

pH:
3.55

TA:
7.8 g/L