

2005 VIOGNIER

Estate Grown



WINEMAKER'S NOTES

"Another over-the-top delight from our two different clones of Viognier growing in 2 different estate vineyard blocks. Exotic and forward in the nose; a rich aromatic intensity comprised of flowers, honey-suckle, grapefruit, pineapple, and dried-apricots that follows through on the palate with an incredibly luxurious mouthfeel. We purposefully fermented the Viognier in a mix of old barriques and stainless steel at cool temperatures to preserve the more subtle and ephemeral aromas of this wine. It is very crisp and fresh tasting now and will continue to evolve over the coming year."

Andrew Murray Vineyards is dedicated exclusively to crafting wines from Rhone varieties. This narrow focus, combined with great vineyard partners that feature rocky, well-drained soils, and very cool microclimates especially well suited for growing great Roussanne and Marsanne 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.

The 2005 vintage was a warm and rapid paced vintage, which is not always ideal for Viognier. We had to be very careful to encourage flavor development to coincide with sugar accumulation so that we could craft our signature style Viognier-light, fresh, and crisp. We did this through much hard work and dedication. The vintage allowed complete maturation of the berry (from the seeds to the skin), without any excess sugar accumulation, and the resulting higher alcohols that go with it. We picked the Viognier from 2 different vineyard blocks in the middle of October which was several weeks earlier than usual. We harvested enough Viognier to produce about 600 cases. It was hand harvested, and whole cluster pressed. The juice was allowed to settle naturally overnight, and then moved into a singular stainless steel fermentation tank. All of the vintage started fermentation without the addition of yeast (spontaneously or indigenously), in a stainless steel tank. Fermentation progressed slowly at the controlled low temperatures. The fermentation and subsequent ageing took place in the same tank, which allowed for the least amount of juice or wine manipulation possible. Malolactic fermentation was purposefully inhibited to retain the natural freshness and the purity of fruit that our estate tends to deliver. We bottled this wine shortly after the completion of fermentation under the Stelvin closure to ensure the freshest and purest and taint-free expression of Viognier possible.

WINE FACTS

Composition:
100% Viognier

Appellation:
Santa Ynez Valley

Aged 7 months in Stainless Steel

600 cases produced, bottled with the Stelvin Closure

Release Date:
April 2006

Alcohol:	pH:	TA:
14.1%	3.36	7.2 g/L