



A N D R E W
M U R R A Y
V I N E Y A R D S

2014 Viognier *Santa Maria Valley*



The 2014 Viognier is the latest vintage from our new vineyard source in the Santa Maria Valley. We contracted to have two acres of Viognier custom planted for us in 2007, on a section of my father-in-law's property. I chose a relatively rare French clone of Viognier (simply known as 642) because I admire the qualities of Condrieu (French Viognier). The cool, breezy days and chilly, foggy nights allow the Viognier grapes to achieve wonderfully ripe flavors without the typical high alcohol of Viognier. We fermented and aged this wine in stainless steel to avoid any external influences on the wine other than variety and vineyard location. The grapes were whole cluster pressed and then fermented at very cold temperatures to retain as much freshness as possible. The dominant flavors and aromas are of apricots, peaches, honey, and a subtle citrus edge. In the mouth, the wine is lush and rich with an incredibly long finish. I am infinitely proud of this wine and the potential that this vineyard is showing so early in its life.

Varieties: 100% Viognier, Clone 642

Vineyard Composition:

100% Estate Grown, Gravel Pit Vineyard, Santa Maria Valley

Production: 300 12 bottle X 750 mL Cases

Release Date: April, 2015

Release Price: \$25/750 mL Bottle