

TEDESCHI



FAMILY WINERY

2018 VIOGNIER
MENDOCINO

Vineyard and Winemaking

From another fantastic year, we hand harvested our 2018 Viognier from a small, family-owned, vineyard in Mendocino in late September. Once the grapes arrived at the winery, they were gently whole cluster-pressed to a stainless steel tank. In tank, a cool fermentation began, then the juice was racked to barrels where the fermentation completed. The wine remained in barrels where it was sur lie, or stirred, during its last 2 months, then blended and bottled in the Spring of 2019. Bottled 205 cases.

Tasting Notes

Opens with alluring aromas of fresh peach, nectarine, tangerine, and mango, giving way to layers of complex notes of crème brûlée, honeysuckle, and wet granite. The fruit forward and bright palate unfolds with notes of fresh pineapple, quince, Asian pear, lemon cream pie, and lime zest. It continues to open and evolve in the glass. Will pair beautifully with sole prepared with browned butter and sage, as well as other sea foods, herb roasted turkey, and the like. Enjoy now and over the next 3 to 5 years.

Chemistry at Bottling

Aging: 6 months, neutral French oak

Malolactic: 0%

Bottled: March 26, 2019

Alcohol : 14.2%

pH : 3.58

Acid : 6.8 g/L

Residual Sugar : 0 % dry