



# Anaba



## 2008 Anaba Late Harvest Viognier

NELSON VINEYARDS, MENDOCINO

### VINEYARD NOTES

Situated in the southwestern region of the Mendocino AVA, Nelson Vineyards is blessed with warm days and cool nights during the grape growing season. The Viognier fruit from this special site develops an abundance of sugar, which is balanced by natural acidity. We allow select clusters to hang well into late November in order for Botrytis cinerea to progress — developing the “noble rot” that creates intense concentrated aromas and high sugar levels. This late harvest treat is similar in style to the memorable wines of Sauternes.

### WINEMAKING NOTES

When the late harvest Viognier grapes arrived at the winery they underwent a very gentle pressing to release their golden nectar. The precious juice that we were able to capture was slowly fermented using native yeast. The fermentation for the 2008 vintage ceased naturally just two weeks after Christmas. We then stored the wine in stainless steel to preserve its honeyed fruit characters.

### TASTING NOTES

A rich, concentrated wine, with heady aromas of dried apricot and orange peel, accented with subtle lemon minerality. Smooth and rich on the palate, it is dominated by flavors of candied orange marmalade, lavender and honey. A decadent wine to sip slowly, it’s sublime when splashed on summer stone fruit and a perfect partner for ricotta cheesecake.

“THE WINDS OF SONOMA LENT US OUR NAME. BE IT A STEADY BREEZE OR A FIRM GUST, AN ANABATIC WIND IS ONE THAT FLOWS UPWARD THROUGH THE HILLS OF A VINEYARD DURING CALM AND SUNNY WEATHER.”

—JOHN SWEAZEY, PROPRIETOR

**Sugar at Harvest:** 34 Brix

**Residual Sugar:** 12.1 g/100 ml

**Alcohol:** 12.1%

**Cases Produced:** 250, bottled in 375 ml