



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

—JOHN SWEAZEY, PROPRIETOR

2018 LATE HARVEST VIOGNIER, SONOMA VALLEY LANDA VINEYARD

VINEYARD NOTES

Situated in the southeastern region of the Sonoma Valley AVA, Landa Vineyard 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 into November in order for botrytis cinerea to progress – developing the “noble rot” that creates intensely concentrated aromas and high sugar levels. This late harvest treat is similar in style to the memorable wines of Sauternes.

TASTING NOTES

Gorgeous floral aromatics capture the brightness of this wine. Great texture from the skin time delivers flavors of ripe pear, yellow plum, peach, and dried apricot. A touch of graphite keeps it fresh, not cloying.

TECHNICAL NOTES

Varietal: 100% Viognier

Appellation: Sonoma Valley

Vineyards: Landa Vineyard

Harvest: 11/1

Brix: 34

TA: 5.8 g/L

pH: 3.85

Alcohol: 14.2%

Method/Aging: Fermented on skins for one week prior to pressing. Fermented and aged in stainless steel to maintain brightness. No malolactic fermentation. Bottled on March 27, 2019.

Cases Produced: 417 (375 ml) cases.

Retail: \$32/bottle

