

2023 VIOGNIER LANDA VINEYARD, SONOMA VALLEY



Nestled at the foot of the Mayacamas Mountains, just a mile east from Sonoma Plaza, the Landa Vineyard consistently yields exceptional Viognier grapes. Its unique terroir imparts vibrant floral aromas, intriguing hints of flint, and refreshing citrus flavors, creating a Viognier with a luxuriously rich and fleshy texture yet delightfully bright as well.

VINEYARD DETAILS

APPELLATION Sonoma Valley ELEVATION 100 ft. SOIL Haire Loam, sandy loam, gravelly loam

WINEMAKING

WINEMAKER Katy Wilson
HARVEST DATE 10/07/23
BOTTLING DATE 07/31/24
AGING 15% new French Oak; Fermented in stainless steel and aged in a combination of barrels and puncheons. Aged for 10 months.

TECHNICAL DATA

ABV 14.2% pH 3.63 BRIX 23.9 CASES PRODUCED 190

TASTING NOTES

NOSE Signature white flower, white peach, mandarin blossom PALATE Apricot skin, rounded oak tannin with a touch of vanilla, kumquat FINISH Pretty with a bright and lengthy finish

CHEF NOTES

This Viognier's acidity and aromas make it a versatile pairing. Enjoy it with a citrusy seafood salad, a flavorful chicken tagine, or a Thai glass noodle salad with basil and peanuts.

