

# Arcane Cellars

## 2007 Viognier Rogue Valley



### Vineyard Source:

Del Rio Vineyard

Rogue Valley, Southern Oregon

### Tasting Notes:

Dry and crisp, this Viognier has intensely floral aromas of honey, violet, and citrus zest. In tasting, flavors of apricots and peaches give way to a rich and creamy finish with subtle spicy mineral notes balanced with refreshing acidity. The mouthfeel is round and smooth, with soft but lingering flavors of butterscotch and vanilla.

**Food Pairings:** Fish, shellfish, spicy seafood soups or stews, also dishes with peaches, nectarines or apricots. Always excellent as a refreshing apertif.

**Release Date:** May 2008

**Cases Produced:** 95

**HIGHLY RECOMMENDED** by both *NW Palate Magazine* and *Wine Press NW*

### Winemaking:

Harvested in late September before the rains, the fruit was sound and ripe at delivery. Pressed whole cluster after sorting into stainless tanks. Cold settled for 2 days, then racked and direct inoculated with Rhone isolate yeast. Fermentation occurred at low temperatures (maximum 20C) for approximately 25 days, until dryness. The new wine was left on the lees for 4 months after fermentation, and the lees were stirred weekly. The wine was kept chilled to facilitate cold stabilization and inhibit secondary fermentation. A small amount of Pinot Gris was added to the final blend for complexity. Bottled in March, 2008.

### Technical Data:

Harvest Date: September 27, 2007

Brix at Harvest: 24.5

Alcohol: 14.3%

Residual Sugar: 0.1%

TA: 5.3g/L

pH: 3.60

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