



2005 Hank Pitcher Viognier

The *2005 Hank Pitcher Viognier, Bien Nacido Vineyard* represents a two barrel selection from our thirty-eight 2005 viognier barrels. The wine in the selected barrels was well rounded and perfectly balanced on it's own. Rather than blend it into our Santa Barbara County viognier we kept the barrels separate and bottled the wine right from the barrel. Unlike our Santa Barbara County viognier we did not fine or filter the wine. (48 cases produced)

- Fruit harvested September 26, 24.2.0 Brix sugar, 3.2 pH
- Whole cluster pressed
- Cold settled before barreling and inoculation
- Assmanhausen and WS yeast used
- Completed ML fermentation in February
- Neutral French oak barrels used
- Wine remained on lees until finishing
- Cold stabilized to remove tartrates
- Minimally handled, this wine has a little sediment! (that's good).
- Bottled April 2, 2006
- Released May 1, 2006

Food Pairing: Typically lighter fare: non-meat appetizers or entrees, egg-rolls, fish or chicken. This wine pairs well with seafood such as lobster, salmon, mahi-mahi, or shellfish. Scallops and Ahi are favorites. I prefer Viognier paired with clean flavors, fruitful sauces, and light spicing. I don't recommend it with highly spiced or powerfully flavored or peppered foods. Try crab cakes or corn chowder for something wonderful and different.