



**2014 Viognier**  
*Late Harvest*  
**Bien Nacido Vineyard**  
*Santa Maria Valley*  
*Santa Barbara County*

**Tasting Notes**

Our 2014 Late Harvest Viognier comes from the Bien Nacido Vineyard in Santa Maria Valley. The last grapes we picked in 2014, extended hang-time gave us exceptionally ripe fruit, perfect for this decadent dessert wine. Richly flavored, with dried apricot, guava, caramel and molasses, this wine is balanced with candied orange peel undertones and ample acidity. Finishes long and persistent. Drink on its own, with sharp blue cheeses, or with equally tempting desserts such as crème brulee or salted caramel budino.

**Technical Information**

<b>Vineyard</b>	Bien Nacido Vineyard, Santa Maria Valley
<b>Harvest</b>	October 21, 37.6 Brix, 3.9 pH
<b>Clone</b>	Iberra Young Clone
<b>Composition</b>	100% Viognier
<b>Fermentation</b>	Fruit was foot stomped to release juice and cold soaked for 24 hours of skin contact, before being pressed to tank and settled. Fermented in French oak barrels. RHST and Assmanhausen yeasts used.
<b>Barrel Aging</b>	18 months in 50% new, 50% neutral (older) French oak barrels.
<b>Cellar notes</b>	Unfined and lightly filtered
<b>Alcohol</b>	14.4% by Vol.
<b>Bottling Date</b>	March 4, 2016
<b>Production</b>	97 half bottle cases (12/375ml)