



2015 *Wild Thing*[®] Viognier

Damiano Vineyard, Sierra Foothills-Placer County

Overview

High up in the Sierra Nevada, the California Gold Country town of Auburn, lies this gem of a vineyard of Viognier, planted and managed by the father and son team of John and Joe Damiano. When picked just a bit less ripe than many CA Viogniers, the fruit expresses lively citrus and gentle white flower aromatics, while barrel fermentation in mostly older French oak barrels leads to a wine of perfect structure and creamy-crispy balance.

Vintage Notes

2015 was a warm year for us and the Viognier from Damiano Vineyard was one of the first we picked in 2015. The fruit came in perfectly ripe and was then destemmed to the press. The juice was then cold settled in a steel tank overnight. After racking, it was 100% barrel fermented, and stirred weekly *sur lie* (The French expression for "on the lees" - lees is the coarse sediment that settles out of the wine during fermentation). The Viognier did not go through Malo-lactic fermentation, so it is crisply finished.

Winemaker's Tasting Notes

Beautiful nose of white flowers (jasmine, gardenia and honeysuckle) mingled with pretty green tea, grapefruit and orange zest aromas, only a light kiss of creamy vanilla oak toast. Super crisp acidity without being puckery tart, just pinpoint balanced with trace of sweetness and creaminess from oak. Juicy, mouth-watering Honey-crisp apple and citrus, green peach fruit. Great structure to pair with lemon-butter shrimp or Thai food or even to drink solo.

Tech Notes

Harvest Date:	August 15-16, 2015
Appellation:	Damiano Vineyard, Sierra Foothills-Placer County
Brix at Harvest:	25.4°Brix
Varietal:	100% Viognier—2 Clones: 60% Entav 642 and 40% Calera
Cellar Storage/Aging:	100% spent 10 months in French oak barrels—10% new French, 90% neutral French
Alcohol:	13.7%
TA:	0.70 gm/100ml
pH:	3.43
Bottling Date:	July 29, 2016
Case Production:	550 cases

