

# Carol Shelton

2014

## Viognier

Damiano Vineyard, Placer County

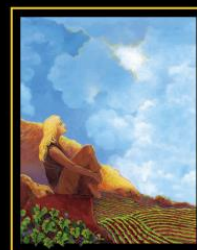
High up in the Sierra Nevada, the California Gold Country town of Auburn. lies this gem of a vineyard of Viognier, planted and managed by the father and son team of John and Joe Damiano. When picked just a bit less ripe than many CA Viogniers, the fruit expresses lively citrus and gentle white flower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

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.	
Harvest Dates:	August 21-22, 2014	
Average Brix at Harvest:	25.2°Brix---0.60 Total Acid /3.40 pH at harvest	
Fermentation Characteristics:	Destemmed to press and cold settled.	
Cellar Storage/Aging:	100% barrel fermented, stirred weekly sur lie. No Malo-lactic fermentation, so it is crisply finished.	
Oak contact:	90% spent 7 months in barrels— (78% 2-yr -old French, 12% new American) 10% stainless steel	
Alcohol:	13.7%	Residual Sugar: 0.45% (dry)
Total Acidity:	0.65 gm/100ml	pH: 3.23
Varietal:	100% Viognier –2 clones: 65% Entav 642 and 35% Calera	
Appellation :	100% Damiano Vineyard Auburn, Placer County	
Cases produced:	235 cases	
Bottling Date:	May 19, 2015	
Release Date:	July 15, 2015	

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**VIOGNIER**

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DAMIANO VINEYARD  
PLACER COUNTY

13.8% ALC BY VOL

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