

## 2019 Wild Thing Viognier

Damiano Vineyard, Placer County

High up in the Sierra Nevada, in 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: Average Brix at Harvest:

Fermentation Characteristics: Cellar Storage/Aging:

Oak contact:

Alcohol: **Total Acidity:** 

Varietal:

Appellation :

Cases produced: **Bottling Date:** Release Date:

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August 24, 2019 24.5°Brix----0.49 Total Acid /3.65 pH at harvest

Destemmed to press and cold settled. 100% barrel fermented, stirred weekly sur lie. No Malo-lactic fermentation, so it is crisply finished.

100% spent 8 months sur lie in barrels— 85% neutral French, 15% neutral American

13.6% Residual Sugar: 0.3% (dry) 0.61 gm/100ml pH: 3.42

96% Viognier –2 clones: 50% Calera and 50% Entav 642 4% Chardonnay

76% Damiano Vineyard, Placer County 20% Paso Robles, 4% Dry Creek Valley All sustainably farmed

602 cases May 28, 2020 August 1, 2020

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