



EMERY

*In our pursuit to craft the finest wines possible, we relentlessly search for the best grapes available. This results in Cabernet and Syrah from Sonoma, Pinot Noir from the Russian River Valley, and Viognier from the Sierra Foothills. We hand select premium fruit grown from these first-rate vineyards to ensure sophisticated wines that are rich and complex.*

## 2010 Sierra Foothills Viognier

### Tasting Notes

This idiosyncratic wine exhibits flavors of lemon, citrus zest, peaches, apricots, and golden apples, citrus blossoms, dried fruit, honeysuckle and star anise

### Winemaker Impressions

Our meticulous attention in the vineyard really pays off with this wine as it is truly a varietal where once in the winemaker's hands, less is more when it comes to intervention. Unique in its timing, it is harvested beside many of the red varietals.

### Vineyards

Nestled at 1,300 feet on a large knoll with gentle hillside slopes that are ideal for all Rhone varietals, the vineyard experiences the warm days and cool nights essential for growing top quality grapes. The vines at harvest carried 2.2 kilos per vine and had all wings and shoulders removed at verasion

### Winemaking

Harvested at 24.1 Brix in September, the grapes were fermented in 100% stainless steel and a cold fermentation was employed to maintain the varietal aromas. In December the wine was put into neutral white barrels and left in contact with its' lees for 3 months and racked just prior to bottling.

### The Wine

The balanced acidity and richness of this Viognier allow it to slide in for a tank fermented Chardonnay or a racy Sauvignon Blanc.

Alcohol Content	12.8%
Bottle Size	750 ml
Cases Produced	300 cases
RS	0.20
Winemaker	Derek Irwin
Appellation	Sonoma Valley
Cooperage	1 year old used FO barrels
Suggested retail:	\$18.00/bottle

