



GROWING SEASON NOTES

The 2022 growing season in Red Hills Lake County began with a dry winter and early bud break, setting the stage for a fast-paced vintage. A warm, consistent summer followed, with heat spikes in late August accelerating ripening. Careful vineyard management was essential to maintain balance and protect fruit integrity during these critical weeks.

VINEYARD NOTES

The grapes are grown in the Red Hills appellation of Lake County known for its rolling hills and elevations ranging between 1400 and 3000 feet. With volcanic soils from neighboring Mount Konocti, the vineyard is well-drained with soil rich in black obsidian, volcanic gravel, and a bold red color.

WINEMAKING NOTES

The Viognier grapes were hand-picked and were gently pressed to tank. After cold settling, the clean juice was racked, fermented to dryness, and aged on fine lees for 8 months before bottling.

TASTING NOTES

This 2022 Viognier has vibrant aromas of melon and mango with touches of citrus zest and daisies. Bright and lively palate with subtle notes of white peach, gooseberry and cantaloupe, and persistent minerality on the finish.

VARIETALS:	100% Viognier
APPELLATION:	Red Hills, Lake County, California
ALCOHOL %:	12.5 %
AGING:	Stainless steel fermented and aged on fine lees for 8 months
T/A:	6.1 g/l
pH:	3.55