



**WILD HORSE**  
WINERY & VINEYARDS

**2008 Viognier  
Central Coast**

**OVERVIEW**

At Wild Horse Winery, the free-spirited attitude and sustainable-focused vineyard practices are what make this winery unique. Located south of Paso Robles, in Templeton, California, Wild Horse Winery creates compelling wines from 16 diverse appellations and more than 50 vineyards from the Central Coast. "Live Naturally, Enjoy Wildly" reflects the attitude and personalities of the people who have been creating these wines for over 25 years.

**VINTAGE**

The 2008 growing season did not provide the most ideal of growing conditions for some grape varieties. With two severe frosts, one at the beginning of the growing season, and one during harvest, grape set and yields were down for many regions of the state. However, Viognier, with the crop slightly down, proved to have a better than average year and we were able to craft a wonderfully delightful wine.

**WINEMAKING**

Our Viognier blend came from four vineyards throughout the Central Coast, from Paso Robles to Carmel Valley to San Benito County. Each lot was brought to the winery via refrigerated trucking in ½ ton boxes. At press, free run was separated from the press fraction. Juice began fermenting in tank and was then transferred to barrel at 17 brix to complete primary fermentation to enhance richness. Finally, a touch of hard press was added to boost the complexity and deepen the palate.

**WINEMAKER NOTES**

Our 2008 Viognier is full of flower and fruit aromas commonly associated with this varietal. This mouthwatering wine is made from 100% Viognier grapes and has incredible aromas of orange blossom, honeysuckle, and peach with flavors of citrus and tangerine. Beautifully balanced and full of flavor, enjoy this wine with shellfish or fettuccini with clam sauce.

**Composition:** 100% Viognier

**Appellation:** Central Coast

**pH/TA:** 3.51/5.29 g/L

**Alcohol:** 15.0%

**Released:** April 2009