



WILD HORSE
WINERY & VINEYARDS

2009 Viognier
Central Coast

OVERVIEW

At Wild Horse Winery & Vineyards, the free-spirited attitude, driving curiosity and passion for fine winemaking are what make us unique. Our success is rooted in a commitment to crafting wines that are consistently high in quality. Located South of Paso Robles, in Templeton, California, Wild Horse Winery & Vineyards crafts compelling wines from 16 diverse appellations and more than 50 vineyards from California's Central Coast. "Enjoy Naturally" reflects the attitude and personalities of the people who have been creating these wines for over 25 years. We have been producing Viognier since 1997, and have developed a love affair in vinifying the grape in a crisp and elegant style.

VINTAGE

The 2009 growing season provided rather ideal growing conditions for most varieties throughout the Central Coast. The Viognier grapes were allowed ample ripening time and were harvested just in time before the first storm of the season drenched the Central Coast in mid-October.

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. This wine aged sur lies in neutral French oak for 6 months prior to blending and bottling. Barrels were hand selected to make the final blend and a touch of hard press was added to boost the complexity and deepen the palate.

WINEMAKER NOTES

Our 2009 Viognier contains enticing aromas of honeysuckle, apricot, and lychee in the nose begging you to taste. Made from 100% Viognier, this medium bodied wine has flavors of citrus and peach followed by a lengthy, refreshing finish. Beautifully balanced enjoy this wine with mango mint lobster rolls or fried chicken sandwiches with a spicy slaw.

TECHNICAL:

Composition: 100% Viognier

Appellation: Central Coast

pH: 3.37

TA: 5.61 g/L

Alcohol: 15.0%

Barrel Type: French oak

Time in Barrel: 6 months