



2010 Viognier

Central Coast

OVERVIEW

In over twenty-five years, Wild Horse Winery & Vineyards has grown from its humble beginnings to take its place as one of the Central Coast's leading producers of premium varietal wines. Our success is rooted in a commitment to crafting wines that are consistently high in quality. Our 14th vintage of Viognier, we enjoy vinifying the grape in a crisp and elegant style.

VINTAGE

The 2010 growing season was cooler and shorter than average until a heat wave in mid September drove home ripe characters for some varieties throughout the Central Coast. Depending on the location in the Central Coast, attaining full physical and sensorial ripeness was difficult as the end of October when rain and cool temps rolled around.

WINEMAKING

Our Viognier blend came from two vineyards throughout the Central Coast. About 85% of the blend came from our estate vineyard in Paso Robles with the balance from Boekenoogen Vineyard in Carmel Valley. Each lot was delivered to the winery in ½ ton bins. Fed direct to press, free run was separated from the press fraction to maintain pH balance and avoid bitterness. Juice was fermented in tank and then transferred to all neutral French Oak barrels at 17 brix to complete primary fermentation. 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 enrich the palette.

WINEMAKER NOTES

Made from 100% Viognier, our 2010 blend has beautiful aromas of lychee and fruit blossoms followed by a delicious mouth full of apricot, tangerine, and peach. The brilliantly balanced acidity begs for this Viognier to be paired with semi-soft cheeses such as gruyere and chèvre or with a Thai salad.

Composition: 100% Viognier

Appellation: Central Coast

pH: 3.54

TA: 5.85 g/L

Alcohol: 14.5%