



TECHNICAL

Appellation: Central Coast

Winemakers: Clay Brock & Chrissy Wittmann

Blend Composition: 100% Viognier

Barrel Composition: Neutral

Wine Chemistry:

TA: 5.40 g/L

pH: 3.58

Alc: 14.5% by volume

Incoming Brix: 25.5°



WILD HORSE
WINERY & VINEYARDS

2012
VIOGNIER
Central Coast

Located south of Paso Robles in California's Central Coast, Wild Horse Winery & Vineyards was named for the wild mustangs that once roamed the hills east of the vineyard estate. A free-spirited attitude and long-term relationships with the Central Coast's most renowned vineyards has allowed Wild Horse to make exceptional wines for over 30 years.

THE VINEYARDS

The majority of the fruit for the 2012 Viognier comes from the Wild Horse Estate Vineyard and Nevarez Vineyard in Paso Robles. A small portion of fruit comes from the Boekenoogen Vineyard in Carmel Valley. The warm days and cool nights of Paso Robles add body and ripe fruit flavors to the blend while the cool climate fruit from Boekenoogen contributes crisp acidity.

WINEMAKING

Each lot was delivered to the winery in half-ton bins and went direct to press. Free run was separated from the press fraction to maintain pH balance and avoid bitterness due to the high concentration of tannin inherent to Viognier skins. 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 lie* in neutral French oak for six months prior to blending and bottling.

WINEMAKER NOTES

The 2012 Viognier has beautiful aromas of orange blossom and stone fruit, followed by a full-flavored mouthfeel accompanied by fresh, bright acidity and balance. Enjoy this wine with smoked oysters or a lobster salad with apricot vinaigrette.



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