



WILD HORSE
WINERY & VINEYARDS

2011 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 15th vintage of Viognier; we enjoy vinifying the grape in a crisp and elegant style.

VINTAGE

The 2011 growing season was similar to 2010 as being cooler and shorter than average. For Viognier on the Central Coast, it was an especially tough season where many vineyards were decimated by frost that occurred in spring. Despite the challenging conditions, Wild Horse had a smaller, but successful harvest as indicated by the tasty wine in this bottle of 2011 Central Coast Viognier.

WINEMAKING

Our Viognier blend came from three vineyards throughout the Central Coast: Wild Horse Estate in Paso Robles, Loma Pacific Vineyard in Monterey, and Boekenooogen Vineyard in Carmel Valley. Each lot was delivered to the winery in ½ ton bins and went direct to press. Free run juice 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. A touch of Chardonnay was added for brightness and mouth-feel.

WINEMAKER NOTES

The 2011 blend has beautiful aromas of honeysuckle, apricot and citrus blossoms followed by a mouth feel encompassed with delicious acidity, minerality, and body. Perfect on a warm spring day, pair this Viognier with Macadamia Chicken with Orange Ginger Sauce or a plate filled with cashews and cheeses such as aged gouda or French brie.

Composition: 93% Viognier, 7% Chardonnay

Appellation: Central Coast

pH: 3.59

TA: 5.72 g/L

Alcohol: 14.9%