



## TECHNICAL

**Appellation:** Central Coast

**Winemaker:** Chrissy Wittmann

**Blend Composition:** 100% Viognier

**Barrel Composition:** Neutral

### Wine Chemistry:

TA: 5.90 g/L

pH: 3.39

Alc: 14.5% by volume

Brix at Harvest: 26.0°

Cases: 2,400



**WILD HORSE**  
WINERY & VINEYARDS

2013  
**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 vineyards 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

On the Central Coast, near Paso Robles, the 2013 growing season was drier than average by about 70%. Although dry, temperatures and overall conditions were favorable, producing a slightly higher-than-average Viognier crop. The fruit came from three vineyards throughout the Paso Robles viticultural area: Wild Horse Estate, Nevarez, and Fralich.

## WINEMAKING

Each lot was delivered to the winery in half-ton bins and went direct to press. Free-run juice 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 2013 Viognier is abundant with aromas of lychee, citrus, and stone fruit. The flavors and mouthfeel are aplenty with peach and lemon, followed by a crisp, bright, medium-bodied palate. Enjoy this wine with seared scallops, pad Thai, or aged cheeses.



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