



#### TECHNICAL

**Appellation:** Central Coast

**Winemaker:** Chrissy Wittmann

**Blend Composition:**

85% Viognier

15% Grenache Blanc

**Barrel Composition:** Neutral French oak

**Wine Chemistry:**

TA: 6.15 g/L

pH: 3.30

Alc: 14.5% by volume

Brix at Harvest: 26°

Cases: 2,900



**WILD HORSE**

WINERY & VINEYARDS

2014  
**VIOGNIER**  
*Central Coast*

In nearly 30 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. We pride ourselves on sourcing from the best regions and vineyards within the Central Coast.

#### THE VINEYARDS

On the Central Coast, the 2014 growing season was drier than average. Although dry, temperatures and overall conditions were favorable, producing a phenomenal fruit set and perfect, even ripening.

#### WINEMAKING

Our Viognier blend came from three sites known for growing great Viognier on the Central Coast: Wild Horse Estate and Wild Rose Vineyard in Paso Robles, and Boekenoogen Vineyard in Carmel Valley. Each lot was delivered to the winery in half-ton bins and went directly to press. Free run was separated from the press fraction. 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 5 months prior to blending and bottling. A small amount of Grenache Blanc lends to the bright acidity and elegant minerality of this wine.

#### WINEMAKER NOTES

The 2014 Viognier is abundant with aromas of lychee, citrus, and stone fruit. Flavors are reminiscent of peach and lemon zest, with a crisp, bright minerality on the finish. Enjoy this wine with seared scallops, pad thai, or aged cheeses.



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