



Vineyard: Linda and Bob Salomon have devoted their retirement years to farming this tiny gem of a vineyard in Sonoma Valley north of Kenwood. Our block of Viognier is entirely dry-farmed and has more pebbles mixed into the predominant Huichica loam than the surrounding area. The southeast exposure at an elevation of 450 feet and cool air rolling off the mountains to the west create just the right conditions for gentle ripening and retention of acidity.

Vintage: The first winter with big rains in half a decade allowed soils to store up plenty of water for what would prove to be a scorching hot growing season with over a dozen 100 degree days. Flowering and fruit set were textbook, leading to good yields, but balancing flavor development with sugar and acid levels in the Viognier proved to be a bit of a challenge during the final August heatwave. We chose to harvest the fruit in two separate lots, the first on September 1st to retain bright acidity and the second on September 13th with more intense flavor development.

Winemaking: The fruit was harvested in two passes, the first at about 20 degrees brix, and the second twelve days later at 22.5 brix. The first lot was de-stemmed and fermented with its skins in clay amphorae for the first seven days before being pressed and racked into neutral French oak for aging. The second lot was immediately pressed and then fermented in clay amphorae, where it also aged sur lie for just over 5 months. Both lots went through a full malolactic fermentation and were blended just before filtering and bottling, with the finished wine containing 40% from the skin-contact lot and 60% from the later picked clay-aged lot.