

# PRIDE MOUNTAIN VINEYARDS

## 2014 VIOGNIER

This wine's profile is classically Viognier – hedonistic levels of white peach and nectarine soar from the glass along with lemon zest, crushed rose petal and yellow pear. The palate is unctuous and full of mouth-saturating stone fruit flavors followed up with a whisper of refreshing acidity towards the finish.

The 2014 grapes used for this wine were harvested in a whirl-wind weekend from September 12 to September 14. This was the second of the consecutive drought vintages we are currently experiencing, but a late winter rain provided just enough soil moisture to allow our vines to grow healthy shoots with no irrigation in the spring. The grapes were gently harvested at night and then lightly pressed to release their juice. Fermentation was in 55% neutral (five years or older) French oak barrels and 45% stainless steel.



### PROFILE

Appellation:	Sonoma County
Vintage:	2014
Harvest:	September 2014
Fermentation:	45% Neutral French Oak 55% Stainless Steel
Cooperage:	45% Neutral French Oak 55% Stainless Steel
Blend:	100% Viognier
Alcohol:	14.3%
Bottling:	March 2015
Production:	1108 cases
Release Date:	April 2015
Retail Price:	\$42.00