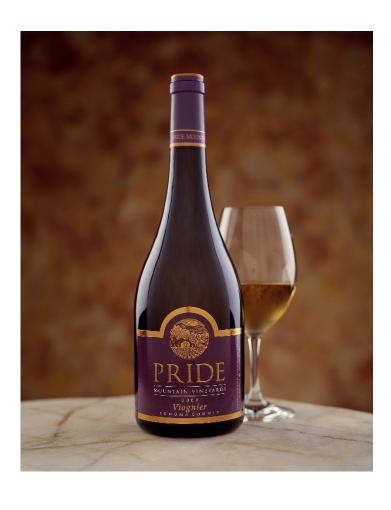
PRIDE MOUNTAIN VINEYARDS

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