

# PRIDE MOUNTAIN VINEYARDS

## 2015 VIOGNIER

2015 was an absolutely stunning vintage for our Viognier. Four years of drought and some inclement weather during bloom collaborated to naturally thin this variety and the quality of the resulting fruit was superb. After hand harvesting, we elected to ferment 100% of the wine in neutral French oak barrels (more than five years old and devoid of the flavor compounds that contribute to “oakiness”), while in the past we have done 40 – 60% stainless fermentation. This choice was made because for several years we’ve preferred the barrel-fermented lots and the roundness that aging on the lees contributes to the palate. The intense aromas of nectarine, jasmine, lemon curd and lavender are all classically viognier. The palate is unctuous and luscious, but retains a lightness that comes from maintaining the grape’s acidity through prevention of malolactic fermentation.



### PROFILE

Appellation:	Sonoma County
Vintage:	2015
Harvest:	September 2015
Fermentation:	100% Neutral French Oak
Cooperage:	100% Neutral French Oak
Blend:	100% Viognier
Alcohol:	14.6%
Bottling:	February 2016
Production:	1120 cases
Release Date:	April 2016
Retail Price:	\$42.00