



King Family VINEYARDS

2018 VIOGNIER

SMALL BATCH SERIES

AVA: Monticello

VINEYARD: King Family Vineyards

VARIETY: 100% Viognier

ABV: 12.82% | RS: <0.1% | pH: 3.57 | TA: 4.97

BOTTLED: January 2020 | PRODUCTION: 90 cases

Price \$35.00



WINEMAKING

The grapes are destemmed and gently crushed into an open-top oak puncheon and then fermented on the skins like a red wine. This imparts a slight orange color, a tannic structure and pronounced aromatics. During fermentation, daily punch-downs occur for three weeks until pressing. Malolactic conversion occurs during the aging period in old oak barrels. This ancient wine making technique is used around the world, but is often associated with Georgian wines made from Rkatsiteli. Their unique nature has caused a resurgence of orange wines based around a wide range of white grape varieties. We recommend serving this wine at “cellar” temperature, around 60 degrees Fahrenheit.

TASTING NOTE

Medium gold color and a softly tannic profile both come from this wine’s extended skin contact. Intense aromas and flavors of dried flower, stone fruits and spice add to the wine’s rich texture and bold finish.