

The Storm Cellar

VINEYARD + WINERY
Hotchkiss, Colorado

VIOGNIER

American
2021

TECH

pH – 3.5
TA – 6.0 g/L
Alcohol – 13.5%
RS – 0.8 g/L
Production – 210 cases

WINEMAKING

We received the chilled and pressed juice from a vineyard in Mendocino, California in mid-October and kicked off a cool, slow, two-month-long fermentation. The delicate nature of Viognier is often lost during a warmer fermentation, so we kept the tank right at 50°F. Aging and fermentation were both carried out in stainless steel, and the fermentation was allowed to run totally dry. We then blended in a small percentage of our off-dry Riesling for acid and texture.

THE GRAPE

Viognier is one of the primary white grapes of France's Rhône Valley, and you will find it in wines from the region, bottled both varietally or in blends. Like its Rhône counterparts, Marsanne and Roussanne, Viognier has a natural tendency to lose its natural acidity, once the fruit is ripe enough for the desired flavor profile. We have worked with Viognier almost every year, and we're always struggling to capture ripe fruit flavors and bright acidity together, which is why we once-again blended in a small percentage of Riesling.

TASTING NOTES

Fermented and aged in stainless steel, this wine has notes of wet stone, ripe pineapple, Meyer lemon, and delicate spring flowers. Our dry, textural expression of Viognier is lovely as a stand-alone wine or when paired with seafood or seasonal salads.

