



Winery = Vineyard

2010 VIOGNIER



COMPOSITION: 100% Viognier

VINEYARDS: 20% Villicana Estate Vineyards
40% Chaquera - Templeton Gap
40% Webster Vineyard - Vineyard Drive

ALCOHOL: 14.75%

BOTTLED: February 21, 2011

PRODUCTION: 315 cases (750 ml)

WINEMAKER NOTES:

Paso Robles is a good growing climate for Viognier due to the extreme diurnal change in temperature from day to night. The cool nights help the grapes maintain acidity which we feel is an important element to the variety. This Viognier boasts bright flavors of peach and green apple, and has a nice crisp acidity with a full, round finish. It is fantastic both with and without food.

2010 VINTAGE NOTES:

After several years of drought, 2010 saw a hefty amount of rainfall in Paso Robles. The replenished ground-water, coupled with the lack of late frost, allowed the vines to produce a nice fruit set. While we saw some shatter due to May winds, the first 1/2 of the growing season started off great. Paso Robles saw a unseasonably cool July which pushed the ripening back by a good three weeks. Late-September through Mid-October brought hot days providing the grapes the temperatures necessary to achieve ripeness. The nice fruit set, coupled with the longer hang time, due to the cool weather, produced fruit intense with flavors, yet lower in alcohol than prior vintages. Due to three mid-October storms, we thought the harvest was going to be cut short leaving a lot of grapes in the vineyard. Thankfully, warm weather followed each storm extending the season. Villicana Winery kicked off the 2010 harvest with our Viognier on September 23rd and ended with our Mourvèdre on October 27th.

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