TOLOSA

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VINEYARD & VINTAGE NOTES

We used block 551 from the Mountainside portion of our main vineyard about three miles south of the winery. This is planted on a south facing hillside, and the vines are less than 10 years old. Like all Viognier it takes a lot of time to reach flavor maturity, so patience is important. The 2013 vintage gave a normal sized yield and there were no particular issues in terms of damage or disease. We picked what we wanted when we wanted. You don't always get that luxury.

WINEMAKING NOTES

This dessert wine was made in the style of ice wine. Here in our mild maritime climate we don't get the hard freezes needed to make this wine on the vine. Instead we use a commercial freezer company just south of us to freeze the juice solid. As the juice thaws a concentration takes place as the water stays behind in the form of ice and an almost honey like syrup melts out. We then ferment this essence into wine. The very high sugar content of this juice is quite stressful for the yeast so the fermentation stops before all of the sugar is consumed leaving high levels of residual sugar behind. In this vintage the yeast were a bit more successful than usual so instead of the typical ratio of 10% alcohol to 19% sugar we got bit more alcohol and a bit less sugar.

WINEMAKER TASTING NOTES

Light gold in color this wine is intensely aromatic. The primary note is of orange blossom honey. There are also hints of candied almond and licorice. As is to be expected with a dessert wine it is lusciously sweet with an integrated palate and some bright acidity supporting the sugar.

Varietal	100% Viognier
Appellation	Tolosa Estate, Edna Valley AVA
Residual Sugar	16.0%
Alcohol	13.2%
T.A.	8.4
ML	0%
рН	3.7
Brix at Harvest	24.5°
Bottling Date	5/7/14
Production	159 cases

