



CONGRESS SPRINGS



VIIGNIER 2008 Lodi

Unlike the “International” varieties such as Chardonnay and Sauvignon Blanc, Viognier as a varietal only emerged from relative obscurity in the past twenty years or so. Cognoscenti knew it as a blending component for Syrah in the Rhone Valley’s Cote Rotie and, almost more obscurely, as a stand-alone in the tiny, northern Rhone appellation of Condrieu. Now grown on limited acreage in California and elsewhere Viognier (pronounced VeeOWNyay) has come to occupy a small but important niche in the greater world of wine. This offering from the Lodi appellation has a lovely, pale green-straw color befitting its youthful age and in fact is a wine best consumed in the flower of its youth. The aroma suggests flowers, honey clover and Chinese lychee. The fruit flavors are woven of ripe apple, pineapple and a hint of tangerine. The palate is nicely round and supple with a finish of clean acidity. This refreshingly quaffable white wine should be consumed over the coming year.

~ DANIEL GEHRS *Founder/Winemaker*

WINE PROFILE

VINTAGE: 2008 APPELLATION: Lodi
FERMENTATION: Temperature controlled stainless steel
HARVEST: Early September
VARIETAL COMPOSITION: 89% Viognier, 10% Riesling,
1% Muscat Blanc

TECHNICAL DATA

ALCOHOL: 13.6% WINE TOTAL ACIDITY: .54
WINE PH: 3.32 RESIDUAL SUGAR: 0.35%
DEGREES BRIX AT HARVEST: 24.2 UPC: 0 81054 70432 8

AWARDS

SILVER MEDAL:
2010 Long Beach Grand Cru Wine Competition
2009 World Value Wine Challenge, 86 points
BRONZE MEDAL:
2009 San Francisco International Wine Competition
2009 California State Fair