

# Tasting Notes



## 2008 Viognier Columbia Valley

**Vintage Notes:** 2008 was a compelling and complicated year! Compelling because of the balance the wines are showing already at this very early stage and complicated because of the some what cooler season. The cooler temperatures made for very intentional and thoughtful picking decisions and it required the nerve to wait for the fruit to ripen before the frost took over. Here at BLV we did all of that to perfection. All of our fruit ripened later than normal but the longer hang time accumulated very complex flavors in the grapes. Nice and balanced higher acidities and lower alcohols make promise for wines of elegance and grace! In our opinion, It's another great vintage!

### Tasting Notes:

All barrel fermented and Sur Lie aged this fresh and substantial dry white wine bursts out in the glass with notes of flowers, citrus, honey, spice and minerals. In the mouth it is rich and ripe backed up by seamless structure and elegant acidity as it rolls over the palate! The finish is extremely long and layered with spice, fruit and minerals all joining in to make this our best Viognier offering yet! Hail balanced barrel fermentation and a cooler year!

**Appellation/Vineyards:** 33% Walla Walla, 60% Yakima, 7% Columbia Valley—Francisca's, Far Away, Gamache and Bosma

**Final Blend:** 82.5% Viognier, 17.5% Roussanne

**Aging:** 5 months in barrel. 27% new and the balance one year or older, 66% French, 11% American, 16% EU and 7% stainless

### Bottle Date & Cases Produced:

March 17, 2009 395 Cases

**Winemaking notes:** Our highest end white offering is always a treat! I strive to protect the finicky fermentation esters and delicate white grape aromas by very intense protection methods even as early as the pressing of the grapes themselves. No oxygen allowed here! Inoculations are all individual per barrel to make for a more complex finished wine. The barrels are stirred regularly to achieve a rich and round mouth feel which we have become known for. The wines stay on the lees up until bottling where they are gently racked to tank, cold stabilized, gently filtered and bottled without any fining procedures to protect the delicate aromas of terroir, grape variety and vineyard specifics!