



VIOGNIER

RESERVE

VIRGINIA, 2004

Vintage report:

Ripeness and concentration in almost all of our varietals recall 1997 and 2001. Our whites exhibit fine acidic structure and lusciously extracted flavors, while the reds are balanced and varietally vivid across the board. The Bordeaux varietals and Nebbiolo will age outstandingly well.

Grape varieties:

100% Viognier.

Vineyard:

Goodlow Mountain Vineyard at an elevation of 800 ft with southern exposure. The soil is composed of thick Triassic stratifications of red shale and ancient alluvial conglomerates with inclusions of volcanic rocks. The training method is cordon. There are 1,200 vines/acre with an average production of 4 pounds/vine.

Harvest:

Conducted by hand mid-September.

Vinification:

Fermented in stainless steel at the temperature of 65°F for 10 days, aged 8 months in stainless steel. Bottled in June 2004.

Production:

570 cases.

Analysis:

13.5% Alcohol.
0.4% Residual Sugar.
0.68 Total Acidity .

Tasting notes:

Absence of oak aging allows the wine to be effusively fragrant, crisp, juicy and bright with distinctive pear and passion fruit flavors. Hints of citrus appear on a gently herbal frame.

Food Pairing:

Spinach and rice cake with roasted pepper puree.
Risotto with asparagus and fried leeks.
Pan seared sea bass with shaved fennel salad.