



King Family VINEYARDS

2017 VIOGNIER

SMALL BATCH SERIES

AVA: Monticello

VINEYARD: King Family Vineyards

VARIETY: 100% Viognier

ABV: 14.05% | RS: 0.7% | pH: 3.66 | TA: 4.71

BOTTLED: January 2019 | PRODUCTION: 220 cases

Price \$34.95



PHILOSOPHY

Our Small Batch Series is a limited production of wines specially created by our Winemaker, Matthieu Finot. These wines are meant to share the many unique expressions of our vineyards, as well as illustrate a variety of winemaking techniques. Each bottle is hand labeled, sealed with wax, and individually numbered.

WINEMAKING

The grapes are destemmed and gently crushed into an open-top oak puncheon and then fermented on the skins like a red wine. This imparts a slight orange color, a tannic structure and pronounced aromatics. During fermentation, daily punch-downs occur for three weeks until pressing. Malolactic conversion occurs during the aging period in neutral oak barrels. This ancient wine making technique is used around the world, but is often associated with Georgian wines made from Rkatsiteli. Their unique nature has caused a resurgence of orange wines based around a wide range of white grape varieties. We recommend serving this wine at “cellar” temperature, around 60 degrees Fahrenheit.