

EOS ESTATE

W I N E R Y

2009 RESERVE VIOGNIER

Paso Robles

Winemaker Comments

Viognier is most notable as an aromatic white variety of the Rhone Valley in Southern France. Needing to harvest “very ripe” for developing its fruit characters and being prone to powdery mildew, Viognier has become known as a more difficult variety to grow. The fruit for this wine comes from the Steinbeck Vineyards, located on Union Road in Paso Robles. The Steinbeck Vineyards have been farmed as grapes since 1982. The sandy, clay, loam of the Viognier block has helped produce an intensely fruit forward wine.

Traditionally Viognier shows floral characters, similar to Rieslings, and oily textures on the palate. The 2009 EOS Reserve Viognier shows the classic style with just a bit of oak allowing aromas of honey, white flowers, rose petals, pears, and nectarines to take center stage. The rich mouth-feel and refreshing acidity is balanced by a light white pepper spice finish.

Food Pairing Recommendations

Serve chilled with grilled sea bass and roasted chicken salads.

Technical Notes

VARIETAL COMPOSITION:

100% Viognier

HARVEST DATE: 9/28/09

HARVEST BRIX: 27.4 Brix

RESIDUAL SUGAR: 0.02%

TOTAL ACID: 6.4 g/L

PH: 3.37

FINISHED ALCOHOL: 15.5%

BARREL REGIME:

80% barrel aged for 3½ months in 100% Louis Latour French oak; 20% stainless steel fermented.

VINEYARD LOCATION:

100% Steinbeck Vineyards