

SAWTOOTH

W I N E R Y

2002 VIOGNIER

TASTING NOTES:

This wine has bright floral and perfume aromas. Ripe pear and pineapple flavors with a hint of vanilla that proceed a long lingering complex finish.

VINEYARD: Sawtooth

FERMENTATION:

The grapes were hand harvested and whole berry pressed which produces high quality extracted juice. 50% of the wine was fermented cold in a stainless fermentor. 50% was barrel aged on the lees for 5 months.

BLEND: 77% Viognier, 23% Roussanne

CASES PRODUCED: 425

RELEASE DATE: May 2003

STATISTICS

Alcohol: 14.5%

TA: .67

PH: 3.50

R.S.: <0.2%



FOR MORE INFORMATION:

Ken McCabe
President-Sales-Marketing
600 University Street, Suite 2500
Seattle, WA 98101
Phone: 206-728-9063 ext. 209
Fax: 206-728-9327
e-mail: kenm@sawtoothwinery.com

Brad Pintler
Winemaker/General Manager
13750 Surrey Lane
Nampa, ID 83686
Phone: 208-467-1200
Fax: 208-468-7934
e-mail: bpintler@sawtoothwinery.com