

SAWTOOTH

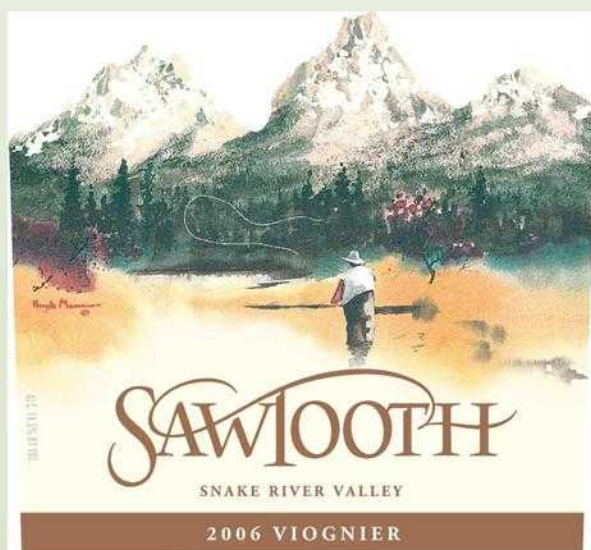
2006

Viognier



Tasting Notes

Aromas of ripe pear and apple with hints of honey, mineral and yeast. Crisp acidity proceed rich flavors and a creamy finish. The nice fruit flavors of the Viognier blend well with the rich, intense mouth feel of Roussanne to produce a wine that is a terrific food wine but also very nice by itself.



Vineyard:

Sawtooth Vineyard

AVA:

Snake River Valley

Fermentation:

This wine was 50% barrel fermented in older oak cooperage and sur lie aged for 5 months to bring rich creamy flavors to the mouth. 50% was cool fermented in tank to preserve the crisp fruit flavors of Viognier.

Blend:

83% Viognier, 17% Roussanne

Cases Produced:

1,870

Release Date:

January 2009

Statistics:

Alcohol: 14.6%

TA: .65

PH: 3.70

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