

SAWTOOTH

W I N E R Y

2005 VIOGNIER

TASTING NOTES:

Aromas of ripe pear, apple, with hints of honey, mineral and yeast. Crisp acidity proceed rich, flavors and a creamy finish.

VINEYARD: Sawtooth

FERMENTATION:

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. 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: 76% Viognier, 24% Roussanne

CASES PRODUCED: 875

RELEASE DATE: April 2007

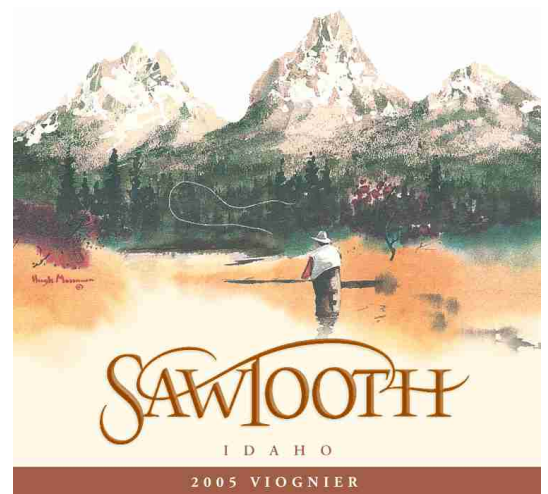
STATISTICS

Alcohol: 14.5%

TA: .67

PH: 3.70

R.S.: <0.1%



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